

Butter Chicken

Marinated Chicken

- 800g boneless, skinless chicken thighs, cut each thigh into 3 pieces (you can also use breasts)
- 3 cloves garlic
- ½ cup full-fat plain yogurt
- 2 tsp kashmiri chili powder or paprika (I prefer smoked paprika)
- 1 tsp garam masala (store bought, or see recipe below)
- 1 tsp ground coriander
- ½ tsp turmeric powder

Butter Chicken Gravy

- 5 cloves garlic
- 2-inch piece ginger, sliced
- ½ medium onion, chopped
- 1 can (355 ml) diced or crushed tomato, unsalted if possible
- ¼ cup raw cashew nuts (optional)
- 3 Tbsp unsalted butter
- 1 Tbsp kashmiri chili powder or paprika
- 2 tsp garam masala
- 1 tsp cayenne pepper, or to taste
- ¼ tsp ground cloves
- ¼ tsp ground cardamom
- 1 cup whipping cream
- ½ – 1 tsp salt (if your tomato is salted you will need less)
- 1 Tbsp brown sugar, packed
- Lemon juice, as needed
- ½ tsp kasoori methi (dried fenugreek leaves)