

## Butter Chicken (Murgh Makhani) – Easy & Authentic ??

Marcel · 29/03/2025



### Prep Time

20

### Difficult

Easy

### Servings

4

### Description

Easy and authentic Butter Chicken recipe — rich, creamy, and full of flavor. Perfect for a cozy dinner or to impress your guests.

### Ingredients

- For the Chicken Marinade:
- 500g boneless chicken thighs, cut into chunks
- 150g Greek yogurt
- 2 garlic cloves, minced
- 1 tbsp fresh grated ginger
- 1 tsp paprika
- 1 tsp garam masala
- ½ tsp turmeric
- ½ tsp salt
- Juice of ½ lemon
- For the Sauce:
- 2 tbsp unsalted butter
- 1 tbsp oil (e.g. sunflower or vegetable oil)
- 1 onion, finely chopped
- 2 garlic cloves, minced
- 1 tbsp grated fresh ginger
- 1 tsp cumin powder
- 1 tsp ground coriander
- 1 tbsp tomato paste
- 200ml tomato passata (or pureed tomatoes)
- 100ml heavy cream or cooking cream
- 1 tsp sugar (optional, to balance acidity)
- Salt to taste
- Extra butter (optional, for richness)
- Fresh coriander, chopped (for garnish)

## Instructions

1. Marinate the Chicken: In a bowl, combine all marinade ingredients. Add chicken pieces and mix well. Cover and marinate for at least 30 minutes (longer is better for flavor).
2. Sear the Chicken: Heat some oil or butter in a pan over medium heat. Sear the marinated chicken until browned (doesn't need to be fully cooked yet). Remove and set aside.
3. Make the Sauce : In the same pan, add 1 tbsp butter. Sauté the onion until soft, then add garlic, ginger, cumin, and coriander. Stir in tomato paste and cook for 1 minute. Pour in the tomato passata and let simmer for 10 minutes on low heat.
4. Creamy Finish: Add cream and stir to combine. Return the chicken to the pan. Simmer for another 10–15 minutes until the chicken is cooked through and the sauce thickens. Season with salt and sugar (if using), and add extra butter if desired.
5. Serve: Top with freshly chopped coriander and serve hot with basmati rice, naan bread, or both!
6. Pro Tip: Want more color and warmth? Add a pinch of Kashmiri chili powder for that restaurant-style glow.