

How to Make the BEST Butter Chicken (Murgh Makhani)

Butter Chicken - Creamy, Rich & Irresistibly Spiced



TIME
10 min

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INGREDIENTS

For the Chicken Marinade:

500g (1 lb) boneless chicken thighs or breasts, cut into bite-sized pieces

1 cup plain yogurt

2 tbsp lemon juice

1 tbsp ginger-garlic paste

1 tsp turmeric powder

1 tsp cumin powder

1 tsp garam masala

1 tsp red chili powder (adjust to taste)

Salt, to taste

For the Butter Chicken Sauce:

2 tbsp butter

1 tbsp oil (optional, prevents burning)

1 large onion, finely chopped

2 tbsp ginger-garlic paste

2 large tomatoes, pureed (or 1 cup tomato puree)

1 tsp coriander powder

1 tsp red chili powder

1 cup heavy cream

1 tsp sugar (optional, balances acidity)

Fresh cilantro, for garnish

DIRECTIONS

- 1. Marinate the Chicken:** In a bowl, whisk together yogurt, lemon juice, ginger-garlic paste, and all marinade spices. Add chicken and coat thoroughly. Cover and refrigerate for at least 1 hour-overnight for best results.
- 2. Sear the Chicken:** Heat butter or oil in a skillet over medium-high heat. Sear the marinated chicken until browned on all sides. It's okay if not fully cooked-set aside for now.
- 3. Make the Butter Chicken Sauce:** Sauté onions in butter and oil until golden.
- 4. Add ginger-garlic paste and cook until fragrant.**
- 5. Stir in tomato puree and simmer until the oil separates (about 10 minutes).**
- 6. Add spices (cumin, coriander, chili, garam masala), cook 2-3 more minutes.**
- 7. Stir in heavy cream and simmer gently.**
- 8. Return the seared chicken to the pan. Simmer everything for 10-15 minutes, or until chicken is cooked through and sauce is thickened.**
- 9. Finish & Serve:** Taste and adjust seasoning-add salt, sugar, or a touch more cream if needed. Garnish with fresh cilantro.

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