

Easy Butter Chicken with Aromatic Spices and Rich Tomato Cream Sauce

Creamy Indian Butter Chicken with Aromatic Spices



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6 min

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INGREDIENTS

For the Marinade:

1½ lbs boneless chicken thighs, cut into bite-sized pieces

1 cup plain yogurt

1 tbsp lemon juice

2 tsp ground cumin

1½ tsp garam masala

1½ tsp turmeric

1½ tsp paprika

1 tsp ground coriander

1 tsp chili powder (adjust to taste)

Salt, to taste

For the Sauce:

2 tbsp butter, divided

1 tbsp oil

1 large onion, finely chopped

4 garlic cloves, minced

1 tbsp fresh ginger, grated

1 can (15 oz) tomato puree

1 cup heavy cream

For Serving:

Fresh cilantro, chopped

Cooked basmati rice or warm naan

DIRECTIONS

- Step 1: Marinate the Chicken:** In a large bowl, whisk together yogurt, lemon juice, and all the spices. Add the chicken pieces and toss to coat. Cover and marinate for at least 1 hour, or overnight for best flavor.
- Step 2: Cook the Chicken:** Heat 1 tbsp butter and oil in a large skillet over medium-high heat. Add the marinated chicken (shaking off excess marinade) and cook until browned, about 5-6 minutes. Remove and set aside.
- Step 3: Build the Sauce:** In the same pan, add the remaining 1 tbsp butter. Sauté onions until soft and golden, about 5-7 minutes. Add garlic and ginger, and cook for another 1-2 minutes until fragrant.
- Step 4: Simmer:** Stir in the tomato puree, reduce heat to medium, and let simmer for 10 minutes to deepen the flavor and thicken slightly.
- Step 5: Finish It Off:** Return the chicken to the skillet and stir to coat in the sauce. Pour in the heavy cream, reduce heat to low, and simmer for 10-15 minutes until the sauce is silky and the chicken is tender.

SWAPS & NOTES

& Swaps Garam masala is key here-it gives that signature warm, earthy flavor.

Use half and half or full-fat coconut milk for a dairy-free version.

Chili powder can be mild or hot depending on your preference-adjust accordingly.

TIPS FOR SUCCESS

Don't skip the marinade -it's what makes the chicken so tender and flavorful.

Toast your spices briefly before adding liquids to release maximum flavor.

Let it simmer gently after adding cream-don't boil, or it could separate.

Stir in a tablespoon of butter just before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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