

Creamy Butter Chicken with Fragrant White Rice - A Comfort Classic

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TIME
45 min

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INGREDIENTS

For the Butter Chicken:

500g boneless chicken thighs or breasts, cubed

30g unsalted butter

1 medium onion, finely chopped

3 garlic cloves, minced

2.5cm fresh ginger, grated

15ml garam masala or sel masala

5ml ground cumin (MLe Parman)

5ml ground coriander (MLe Parman)

2.5ml turmeric (Rajah)

2.5ml chili powder (Rajah)

410g can crushed tomatoes (e.g. All Gold)

125ml fresh cream

60ml plain yogurt (e.g. Danone)

15ml honey (optional)

Salt and pepper to taste

Fresh coriander leaves for garnish

For the Fragrant White Rice:

200g long-grain white rice (e.g. Tastic)

400ml water

15g butter

Salt to taste

DIRECTIONS

1. Cook the Rice:: Rinse the rice under cold water until the water runs clear.
2. In a pot, bring 400ml water to a boil with a pinch of salt.
3. Add rice, cover, reduce heat, and simmer for 15-18 minutes.
4. Fluff with a fork and stir in 15g of butter for extra flavor.
5. Make the Butter Chicken:: In a large skillet, melt 30g butter over medium heat.
6. SautØ chopped onion for 4 minutes until translucent.
7. Add garlic and ginger, cooking for another 1-2 minutes.
8. Stir in all the spices: garam masala, cumin, coriander, turmeric, and chili.
9. Add the chicken cubes and cook for 6-8 minutes until golden.
10. Pour in crushed tomatoes, stir, and let simmer for 10 minutes.
11. Lower the heat, add cream, yogurt, and optional honey. Stir well.
12. Simmer for another 5 minutes. Season with salt and pepper.
13. Serve It Up:: Spoon hot rice onto plates or into bowls.
14. Top with generous helpings of creamy butter chicken.
15. Garnish with chopped fresh coriander.

SWAPS & NOTES

Chicken : Boneless thighs are juicier, but breasts work just as well.

Cream : Swap with coconut cream for a dairy-free version.

Yogurt : Greek yogurt adds tang, but plain yogurt keeps it classic.

Spice Level : Adjust chili powder to your preferred heat.

TIPS FOR SUCCESS

Don't rush the onions : Let them get soft and golden to build flavor.

Simmer gently after adding cream and yogurt to avoid curdling.

Make ahead : The sauce gets even better after a day in the fridge.

Double the rice : It's perfect for soaking up every last drop of sauce. ?

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