

My Favorite Velvety Butter Chicken for an Easy Weeknight Meal

Velvety Butter Chicken in Garlic-Infused Tomato Cream



TIME
30 min

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INGREDIENTS

1.5 lbs boneless, skinless chicken thighs, cut into 1-inch chunks
1 cup plain yogurt
1 tablespoon lemon juice
1 tablespoon garam masala
1 teaspoon turmeric
1 teaspoon ground cumin
1 teaspoon chili powder
Salt to taste
2 tablespoons butter
1 tablespoon oil
1 small onion, finely diced
5 cloves garlic, minced
1 tablespoon grated ginger
1 1/2 teaspoons ground cumin
1 1/2 teaspoons paprika
1 teaspoon sugar
1 1/2 cups tomato purée
3/4 cup heavy cream

DIRECTIONS

- 1. Marinate the : Chicken:** In a large bowl, whisk together the yogurt, lemon juice, garam masala, turmeric, ground cumin, chili powder, and a good pinch of salt. Add the chicken chunks and toss to coat them completely. Cover the bowl and let the chicken marinate for at least 30 minutes, or for best results, overnight in the refrigerator.
- 2. SautØ the Aromatics:** In a large skillet or pot, melt the butter and oil over medium heat. Add the finely diced onion and cook until it's soft and translucent, about 5-7 minutes. Add the minced garlic and grated ginger and cook for another minute until fragrant.
- 3. Build the : Sauce:** Stir in the cumin, paprika, chili powder, and sugar. Cook for about 30 seconds, stirring constantly, until the spices are fragrant. Pour in the tomato purØe and a pinch of salt. Bring the mixture to a simmer, then reduce the heat to low and let it cook for about 10-15 minutes, allowing the flavors to meld.
- 4. Cook the : Chicken:** While the sauce is simmering, cook the marinated chicken. You can either grill it, pan-fry it, or bake it in a separate pan until it's cooked through. You don't need to cook it perfectly, just enough to get some color on it.
- 5. Finish the : Sauce:** Add the cooked chicken to the tomato sauce. Pour in the heavy cream and stir until the sauce is a beautiful, velvety orange color. Let the mixture simmer on low for another 5 minutes to heat the chicken through and allow the sauce to thicken slightly.
- 6. Serve:** Serve the butter chicken hot, ladled over a bed of golden, crispy fries. Garnish with a little extra

fresh cilantro or a swirl of cream, if you like.

SWAPS & NOTES

Chicken: Boneless, skinless chicken thighs are my preference because they stay juicy and tender as they cook, but you can use chicken breasts if you prefer.

Just be mindful of not overcooking them.

Yogurt: Plain yogurt is essential for the marinade.

It helps to tenderize the chicken and add a nice tang.

TIPS FOR SUCCESS

Marination Time: The longer you marinate the chicken, the more tender and flavorful it will be.

Drain the Chicken: When you cook the marinated chicken, let any excess marinade drip off.

This will help you get a better sear.

Don't Rush the Sauce: Simmering the tomato sauce for at least 10 minutes is key to developing a deep, rich flavor.

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