

## The Ultimate Creamy Butter Chicken with Crispy Potatoes and Basmati Rice

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OVEN  
**428°F**

TIME  
**30 min**

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**Recipe Card**

SAVE  
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### INGREDIENTS

For the Butter Chicken 50:

For the Rice:

1 cup Basmati Rice: Long-grain is essential for the right texture. 2 cups Water. Pinch of Salt.

For the Crispy Potatoes:

3 Medium Potatoes: Peeled and diced into small

1/2-inch cubes. 2 tbsp Oil: For roasting. 1 tsp

Paprika: Adds color and a hint of smokiness. Salt:

To taste.

### DIRECTIONS

1. Prepare the : Crispy Potatoes
2. Preheat your oven to 220°C (428°F). In a medium bowl, toss your diced potatoes with 2 tablespoons of oil, paprika, and salt. Spread them in a single layer on a baking sheet. Roast for 30 minutes, tossing halfway through, until they are golden brown and have a visible "crunch."
3. Cook the : Rice
4. Rinse the basmati rice under cold water until the water runs clear. In a pot, combine the rice, 2 cups of water, and salt. Bring to a boil, then reduce to a low simmer. Cover and cook for about 12-15 minutes. Once done, remove from heat and let it sit (covered) for 5 minutes before fluffing with a fork.
5. Build the : Curry Base
6. In a large skillet or pot, heat the oil and butter over medium heat. Add the finely chopped onions and sauté until they are translucent and just beginning to turn golden. Add the minced garlic and grated ginger, cooking for another 60 seconds until fragrant.
7. Bloom the : Spices
8. Stir in the garam masala, cumin, chili powder, and turmeric. Let the spices "bloom" in the fat for about 30 seconds. This releases the essential oils and deepens the flavor profile significantly.
9. Simmer and : Finish
10. Pour in the tomato puree and season with salt and pepper. Let the sauce simmer for 5 minutes. Stir in the heavy cream, then add the raw chicken pieces. Cover and simmer on medium-low for 15-20 minutes, or until the chicken is cooked through and tender.

## SWAPS & NOTES

**The Dairy-Free Alternative:** If you are avoiding dairy, swap the butter for vegan butter or coconut oil, and use full-fat coconut cream instead of heavy cream.

It adds a slight tropical note but is delicious.

**The Protein:** While chicken is classic, this sauce works beautifully with paneer or roasted cauliflower.

If you're in the mood for more Mexican-inspired poultry, check out these Chicken Enchiladas.

## TIPS FOR SUCCESS

**Don't Rush the Onions:** The softer the onions, the smoother the sauce.

If you want a truly restaurant-style texture, you can even blend the onion/tomato mixture before adding the cream and chicken.

**The Rice Rinse:** Never skip rinsing your rice!

It removes excess starch and prevents the rice from becoming a sticky glob.

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

Original recipe: <https://chefmaniac.com/the-ultimate-creamy-butter-chicken-with-crispy-potatoes-and-basmati-rice/>