

Evlin Ardelo

Restaurant Style Butter Chicken (Murgh Makhani)

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
4 Servings	**Medium** Difficulty	**Indian** Cuisine

Ingredients

Chicken Marinade

- [ ] 2 lbs boneless skinless chicken thighs, cut into bite-size pieces
- [ ] 1 cup plain yogurt
- [ ] 2 tbsp lemon juice
- [ ] 2 tsp ground cumin
- [ ] 2 tsp ground coriander
- [ ] 1 tbsp garam masala
- [ ] 1 tbsp ginger-garlic paste
- [ ] 1 tsp chili powder
- [ ] 1 tsp turmeric
- [ ] 1 tsp salt

The Sauce

- [ ] 2 tbsp butter
- [ ] 1 tbsp vegetable oil
- [ ] 1 large onion, finely chopped
- [ ] 2 tsp cumin seeds
- [ ] 1 tsp mustard seeds
- [ ] 1 tsp fennel seeds
- [ ] 5 dried red chilies
- [ ] 2 cups tomato puree
- [ ] 1 cup heavy cream
- [ ] 1 tsp garam masala
- [ ] 1 tsp salt (adjust to taste)
- [ ] 1 tsp sugar
- [ ] 1 tbsp fresh lemon juice
- [ ] 2 tbsp chopped fresh cilantro
- [ ] 1/4 tsp dried fenugreek leaves (kasuri methi)

Instructions

1. First, let's get the chicken ready. In your large mixing bowl, whisk together the plain yogurt, lemon juice, ground cumin, coriander, garam masala, ginger-garlic paste, chili powder, turmeric, and salt until it's all smooth. Toss in the chicken pieces, making sure every bit is coated. Now, cover it up and let it relax in the refrigerator for at least 30 minutes—though if you have the patience, 2 hours is really where the magic happens.

2. Warm up your skillet over medium heat. Melt the butter into the vegetable oil, and once it's hot, stir in the cumin seeds, mustard seeds, fennel seeds, and dried red chilies. Just sauté them for about 30 seconds; you'll know it's ready when they start to sizzle and the kitchen smells wonderful.

3. Add in your finely chopped onion. Keep stirring them frequently for about 5-6 minutes until they're translucent and just a bit golden. No rush here, just a gentle soften.

4. Stir in the ginger-garlic paste and cook for a minute. I mean, just long enough for that raw smell to disappear. Then, sprinkle in those dried fenugreek leaves (kasuri methi) and pour in the tomato puree. Give it a good mix and let it come to a gentle simmer.

5. Now, we let the tomato mixture reduce and thicken. Stir it occasionally for about 10 minutes. It should get a bit thicker and smell deeply fragrant.

6. Gently add your marinated chicken pieces to the skillet. Turn them around so they're evenly coated in that lovely sauce. Sauté for 3-4 minutes until you see those edges just starting to brown.

7. Pour in a splash of water (about 1/3 cup) or some low-salt chicken broth to help the sauce deepen. Turn the heat down, put the lid on, and let it simmer gently for 15-20 minutes. We want that chicken fully cooked and tender.

8. Take the lid off and let it reduce just a touch more. Stir in the heavy cream, your remaining butter, and that second teaspoon of garam masala. Simmer on low for another 5 minutes—wow, the way the butter melds into the cream is just lovely.

9. Taste your sauce now. Add the fresh lemon juice and sugar, and a pinch more salt if you think it needs it. Stir in the fresh cilantro, and then take it off the heat.

10. Serve your restaurant style butter chicken while it's hot. I love it with warm naan or some fragrant basmati rice. If you're feeling fancy, a little extra drizzle of cream or a sprinkle of cilantro on top makes it look just like a restaurant dish.

Nutrition per serving

480 kcal	36 g	14 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The yogurt in the marinade doesn't just add flavor; it really tenderizes the meat beautifully.
- If the sauce feels too thick, a small splash of water or broth helps it reach that perfect consistency.
- Adding sugar at the very end helps balance the acidity of the tomato puree.