

Treasure Barrel

Restaurant Style Butter Chicken (Murgh Makhani)

45 min Prep time	**25 min** Cook time	**1 h 10 min** Total time
4 Servings	**Medium** Difficulty	**Indian** Cuisine

Ingredients

For the Chicken Marination

- [ ] 500g boneless, skinless chicken breast, cut into 1-inch cubes
- [ ] 1 cup plain yogurt
- [ ] 1 tablespoon lemon juice
- [ ] 1 tablespoon ginger-garlic paste
- [ ] 1 teaspoon ground turmeric
- [ ] 1 teaspoon ground cumin
- [ ] 1 teaspoon garam masala
- [ ] 1 teaspoon paprika (for color and mild heat)
- [ ] 1 teaspoon salt, divided

For the Butter Sauce

- [ ] 2 tablespoons butter, melted
- [ ] 1 medium onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 tablespoon fresh ginger, minced
- [ ] 1 teaspoon cumin seeds (or 1 teaspoon ground cumin)
- [ ] 1 teaspoon ground coriander
- [ ] 1 teaspoon garam masala (additional for the sauce)
- [ ] 1 cup tomato puree (pureed canned tomatoes)
- [ ] 1/2 cup heavy cream
- [ ] 1/4 cup plain yogurt (to cool the sauce)
- [ ] 2 teaspoons kasuri methi (dried fenugreek leaves)
- [ ] 1 tablespoon honey or sugar (optional, for balance)
- [ ] 1 tablespoon lemon juice (additional for brightness)

For Finishing

- [ ] 1 tablespoon fresh cilantro, chopped (for garnish)

Instructions

1. First, let's get the marination ready. In a large bowl, whisk together the 1 cup plain yogurt, 1 tablespoon lemon juice, 1 tablespoon ginger-garlic paste, 1 teaspoon ground turmeric, 1 teaspoon ground cumin, 1 teaspoon garam masala, 1 teaspoon paprika (for color and mild heat), and 1 teaspoon salt. Honestly, just make sure it's all smooth and blended well.

2. Now, add the 500g boneless, skinless chicken breast, cut into 1-inch cubes to the bowl. I like to really get in there and make sure every little piece is thoroughly coated. Cover it up with plastic wrap or a lid and let it rest in the fridge for at least 30 minutes, or up to an hour. This is where the magic happens and the flavors really meld together.

3. Heat that 2 tablespoons butter, melted in a large skillet or Dutch oven over medium heat. Toss in the 1 medium onion, finely diced, and sauté them until they're translucent and just a bit golden—usually takes about 5-6 minutes. It smells so lovely at this stage.

4. Stir in the 2 cloves garlic, minced and 1 tablespoon fresh ginger, minced. Cook them for just a minute until they're fragrant. Then, add the 1 teaspoon cumin seeds (or 1 teaspoon ground cumin) and cook for another 30 seconds. Wow, the aroma is just wonderful.

5. Sprinkle in the 1 teaspoon ground coriander and 1 teaspoon garam masala (additional for the sauce). Keep stirring constantly for about a minute, then pour in the 1 cup tomato puree (pureed canned tomatoes). Let it come to a gentle simmer and reduce slightly for about 5 minutes.

6. Now we add the marinated chicken and all that lovely liquid right into the sauce. Stir it so the pieces are well coated, then cover it and simmer for 10 minutes. You're looking for the chicken to be just cooked through, with an internal temperature of 165°F / 74°C.

7. Turn the heat down to low. Whisk in the 1/2 cup heavy cream, 1/4 cup plain yogurt (to cool the sauce), 2 teaspoons kasuri methi (dried fenugreek leaves), 1 tablespoon honey or sugar (optional, for balance), and the additional 1 tablespoon lemon juice. Simmer gently for another 5 minutes. I mean, just watch it thicken up and the flavors marry beautifully.

8. Fold in the remaining tablespoon of butter. Stir it until it melts in, giving the sauce a gorgeous, glossy sheen. Give it a taste and adjust the salt if you feel it needs a pinch more.

9. Finally, transfer your butter chicken to a serving dish. Sprinkle on the 1 tablespoon fresh cilantro, chopped (for garnish), and if you're feeling fancy, swirl a small spoonful of cream on top. It looks just like a restaurant dish, doesn't it?

Nutrition per serving

480 kcal	34 g	18 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The kasuri methi is really the secret to that authentic restaurant smell and taste.
- Don't rush the marination; the yogurt tenderizes the chicken breast beautifully.
- Be careful not to boil the sauce too hard after adding the cream, or it might separate.