

Chicken Makhani (Indian Butter Chicken)



Rated: ★★★★★

Submitted By:
MITCHMAN21

Prep Time: 10
Minutes

Cook Time: 25
Minutes

Ready In: 35
Minutes

Servings: 4

"Chicken Makhani is one of my favorite Indian dishes. It is a full flavored dish that complements the chicken well. It can be made as mild or spicy as you wish by adjusting the cayenne."

INGREDIENTS:

1 tablespoon peanut oil	1 cup tomato puree
1 shallot, finely chopped	1/4 teaspoon cayenne pepper,
1/4 white onion, chopped	or to taste
2 tablespoons butter	1 pinch salt
2 teaspoons lemon juice	1 pinch black pepper
1 tablespoon ginger garlic paste	1 tablespoon peanut oil
1 teaspoon garam masala	1 pound boneless, skinless
1 teaspoon chili powder	chicken thighs, cut into bite
1 teaspoon ground cumin	-size pieces
1 bay leaf	1 teaspoon garam masala
1/4 cup plain yogurt	1 pinch cayenne pepper
1 cup half-and-half	1 tablespoon cornstarch
	1/4 cup water

DIRECTIONS:

1. Heat 1 tablespoon oil in a large saucepan over medium high heat. Saute shallot and onion until soft and translucent. Stir in butter, lemon juice, ginger-garlic paste, 1 teaspoon garam masala, chili powder, cumin and bay leaf. Cook, stirring, for 1 minute. Add tomato sauce, and cook for 2 minutes, stirring frequently. Stir in half-and-half and yogurt. Reduce heat to low, and simmer for 10 minutes, stirring frequently. Season with salt pepper. Remove from heat and set aside.
2. Heat 1 tablespoon oil in a large heavy skillet over medium heat. Cook chicken until lightly browned, about 10 minutes. Reduce heat, and season with 1 teaspoon garam masala and cayenne. Stir in a few spoonfuls of sauce, and simmer until liquid has reduced, and chicken is no longer pink. Stir cooked chicken into sauce.
3. Mix together cornstarch and water, then stir into the sauce. Cook for 5 to 10 minutes, or until thickened.

Chicken Makhani (Indian Butter Chicken) (continued)

2 of 2

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