

# Butter Chicken



Butter Chicken (Murgh Makhani) is a popular North Indian dish that is made up of tender chicken chunks that are marinated in a spiced yogurt marinade and prepared in a creamy, buttery tomato gravy.

## Included in your kit



Ginger &  
Garlic Mix



Marinated  
Chicken



Tomato Paste



Dry Masala



Cashew Paste



Cream



Butter



Cilantro



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup



Watch the cooking video for this recipe →



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**Ingredients:** Chicken Thighs, Tomatoes, Tomato Sauce, Butter, Canola Oil, Cream, Yogurt, Tomato Puree, Graham Flour, Ketchup, Garlic, Ginger, Cashews, Red Chili (Powder), Turmeric (Powder), Cilantro, Coriander (Ground), Lemon, Salt, Garam Masala, Onions, Kasoori Methi (Dried), Chaat Masala, Cumin (Ground), Cardamom (Green), Cumin (Seeds), Cloves, Cinnamon (Ground), Coriander (Seeds), Star Anise, Mace, Peppercorn (Black), Peppercorn (White), Bay Leaves, Cardamom (Black), Rose Petals.

**Allergens:** Dairy, Tree Nuts

# Butter Chicken

## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Add marinated chicken from #2 and increase flame to medium heat. Cook for 1-2 min, until chicken is heated through. Next, add tomato paste from #3 and mix for 1-2 min.

3



Add dry masala from #4 and mix until the chicken is evenly coated with the masala. Then, add cashew paste from #5 and stir for 1 min.

4



Add  $\frac{3}{4}$  cup water and increase flame to medium heat. Cover with lid and let cook for 4-6 min, until gravy boils and thickens.

5



Reduce the flame to low heat and add cream from #6. Stir until the cream is completely mixed into the gravy. Next, add butter from #7 and stir until it melts into the gravy.

6



Add cilantro from #8 for garnish and serve.