



# Butter Chicken

**By:** Jana Verhaeghe

**Prep Time:** 1 hour

**Cook Time:** 45 minutes

**Total Time:** 1 hour, 45 minutes

Delicious served on top of turmeric rice (when cooking the rice add a pinch of turmeric powder) or with a reduced gluten roti bread such as Missi Roti.

## Ingredients:

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| <ul style="list-style-type: none"><li>• 1 kg chicken</li><li>• Juice of 1 lime</li><li>• Salt to taste</li><li>• 1 tsp red chilli powder (adjust to suit your taste)</li><li>• 6 cloves</li><li>• 8-10 peppercorns</li><li>• 1" stick of cinnamon</li><li>• 2 bay leaves</li><li>• 8-10 almonds</li><li>• Seeds from 3-4 pods of cardamom</li><li>• 1 cup fresh yoghurt (must not be sour)</li><li>• 3 tbsps ghee</li><li>• 2 onions chopped</li></ul> | <ul style="list-style-type: none"><li>• 2 tsps garlic, finely diced</li><li>• 1 tsp ginger, finely diced</li><li>• 2 tsps coriander powder</li><li>• 1 tsp cumin powder</li><li>• 1/4 tsp turmeric powder</li><li>• 400g/ 14 oz of chopped tomatoes, ground into a smooth paste in a food processor</li><li>• 1/2 litre chicken stock</li><li>• 2 tbsps kasuri methi (dried fenugreek leaves)</li><li>• 3 tbsps butter</li><li>• Coriander leaves to garnish</li></ul> |
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## Preparation:

- Mix the chicken, lime juice, salt and red chilli powder in a large, non-metallic bowl. Cover and allow to marinate for 1 hour.
- Heat a flat pan or griddle on medium heat and gently roast (stirring frequently) the cloves, peppercorns, cinnamon, bay leaves and almonds till they darken slightly. Cool and add the cardamom seeds. Now grind into a coarse powder in a clean, dry coffee or spice grinder.
- Mix the yoghurt, above spice powder (from previous step), coriander, cumin and turmeric powders together and add them to the chicken. Allow to marinate for another hour.
- Heat the ghee in a deep pan on medium heat. When hot, add the onions and cook until soft then add the ginger and garlic. Fry for a minute.
- Add only the chicken from the chicken-spice mix and fry till sealed (chicken will turn opaque and the flesh will go from pink to whitish in color).
- Now add the tomato paste, chicken stock, kasuri methi and remaining part of the yogurt-spice mix to the chicken.
- Cook till the chicken is tender and the gravy is reduced to half its original volume.
- Melt the butter in another small pan and then pour it over the chicken.
- Garnish with coriander leaves