



## Butter Chicken Recipe

### Ingredients

- Onion
- Teaspoons Oil
- Tomato (Medium, Chopped)
- 1/2 1/2 Inch Ginger (Cut Into Strips)
- Cloves Garlic (Chopped)
- gms Chicken (Cut Into Small Pieces)
- Teaspoon Coriander Powder
- 1/2 1/2 Teaspoon Dry Red Chillies
- 1/2 1/2 Teaspoon Kasuri Methi
- Cups Water
- Tablespoons Cream
- Teaspoon Ginger (Cut Into Strips)
- Tablespoon Coriander Leaves (Chopped)
- Green Chillies (Slit)

### Instruction

1. Prepare ingredients as mentioned in the list. (20 mins) – preparation
2. Pressure cook together onions, tomatoes, ginger and garlic with ½ a cup of water. Cool and blend into a smooth paste
3. Heat butter in a pan. Add the chicken pieces and fry until golden-brown. Then add coriander powder, red chilli powder and kasuri methi. Sauté for a few minutes
4. Add the onion-tomato paste, 1 cup water and salt to the chicken. Bring to a boil and cook for 5 minutes or until the chicken is done. Then, add 3 tbsp. cream. Simmer for 2 minutes
5. Garnish your dish with the remaining cream, ginger juliennes, coriander leaves and green chillies.

### Nutrition

Carbohydrates	8.43 g
Energy	232 kcal
Fats	16.53 g
Protein	13.42 g

75 Minutes

4 Servings