



Dhaba Style Butter Chicken Recipe

Ingredients

- Onion (Sliced)
- Tomato, Ripe, Local (*Solanum Lycopersicum*)
- 1/2 1/2 Inch Ginger (Cut Into Strips)
- Cloves Garlic
- Teaspoons Oil
- gms Chicken (Cut Into Small Pieces)
- 1/2 1/2 Teaspoons Coriander Powder
- 1/2 1/2 Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Kasuri Methi
- Cups Warm Water
- Tablespoons Cream
- Teaspoon Ginger (Cut Into Strips)
- Tablespoon Coriander Leaves (Chopped)
- Green Chillies (Slit)
- Teaspoon Ghee

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 1 teaspoon 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. Heat ghee and add the remaining coriander powder and pour immediately over the Butter Chicken.
5. Garnish your dish with the remaining cream, ginger juliennes, coriander leaves and green chillies.

Nutrition

Carbohydrates	8.48 g
Energy	244.26 kcal
Fats	17.85 g
Protein	13.46 g

75 Minutes

4 Servings