



Butter Chicken with Raita Sauce

Serves 4 - 6 guests

Ingredients

For the Marinade:

- 3/4 cup Full-fat Greek yogurt
- 4 cloves Garlic paste
- 1 tsp Garam masala
- 1 tsp Cumin powder
- 1 tsp Coriander powder
- 1 tsp Sea salt
- 1/2 tsp Ginger paste
- 1/2 tsp Chili powder
- 2 lb Boneless skinless diced chicken breast pieces

For the Butter Chicken Sauce:

- 1/4 cup Oil
- 1 large Onion (sliced thinly)
- 2 cloves Garlic (minced)
- 2 Tomatoes (chopped)
- 1/2 cup Heavy cream
- 1 tbsp Garam masala
- 1 Bay leaf
- 1 Cardamom
- 1 piece Cinnamon
- 1 tsp Cumin seeds
- 1 tsp Coriander seeds
- 4-5 Cashews
- 1 tsp Ground ginger
- 1 tsp Chili powder
- 3/4 tsp Sea salt (to taste)
- 1/4 tsp Kasuri methi (dried fenugreek leaves)
- Cilantro (optional, for garnish)

Instructions

Marinate the Chicken:

1. Combine yogurt, garlic paste, garam masala, cumin, coriander, salt, ginger paste, and chili powder in a bowl. Add chicken pieces, coat well, cover, and refrigerate for 1 hour.

Prepare the Sauce Base:

2. Heat oil in a pan over medium heat. Add bay leaf, cardamom, cinnamon, cumin seeds, and coriander seeds. Sauté until fragrant, then add onions. Cook until golden brown, then stir in garlic and ginger.

Add Tomatoes and Cashews:

3. Mix in chopped tomatoes, cashews, salt, and chili powder. Cook 7-10 minutes until soft and thick. Remove from heat, cool slightly, and blend into a sauce.

Cook the Chicken:

4. In a separate pan, heat a little oil. Add marinated chicken and cook until lightly browned and partially cooked (about 5-6 minutes).

Combine Chicken and Sauce:

5. Add the blended sauce to the chicken. Simmer on low for 10-12 minutes until chicken is tender and the sauce thickens.

Finish and Serve:

6. Lightly toast kasuri methi in a dry pan, crush it, and add to the sauce along with cream and garam masala. Simmer for 2-3 minutes. Garnish with cilantro and serve with rice or naan.

For the Raita Yoghurt Sauce:

- 1 cup chopped Cucumber.
- 1 cup chopped tomato
- 1/4 cup chopped onion
- 2 cups plain yoghurt.
- Cilantro for garnish
- Salt to taste

Mix all the Ingredients and add a pinch of salt.

