

Helergon Kitchen

Restaurant Style Butter Chicken

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
4 Servings	**Medium** Difficulty	**Indian** Cuisine

Ingredients

Chicken Marinade

- [ ] 400g boneless chicken thighs, cut into 1.5" pieces
- [ ] 1 cup plain yogurt (240ml)
- [ ] 1 tablespoon lemon juice (15ml)
- [ ] 2 teaspoons garam masala (4g)
- [ ] 1 teaspoon ground cumin (2g)
- [ ] 1 teaspoon ground coriander (2g)
- [ ] 1 teaspoon ground turmeric (2g)
- [ ] 1 teaspoon red chili powder (2g)
- [ ] 1 teaspoon salt (5g)
- [ ] 1 tablespoon ginger paste (15g)
- [ ] 1 tablespoon garlic paste (15g)

Butter Chicken Sauce

- [ ] 2 tablespoons butter (30g)
- [ ] 1 tablespoon oil (15ml)
- [ ] 1 medium onion, finely chopped (150g)
- [ ] 1 tablespoon ginger paste (15g)
- [ ] 1 tablespoon garlic paste (15g)
- [ ] 1 green chili, finely chopped (optional)
- [ ] 400g crushed tomatoes (or 600g fresh tomatoes pureed)
- [ ] 1 teaspoon paprika (2g)
- [ ] 1 teaspoon ground cumin (2g)
- [ ] 1 teaspoon ground coriander (2g)
- [ ] 1 teaspoon garam masala (2g)
- [ ] 1 teaspoon sugar (5g)
- [ ] salt to taste

The Finishing Touch

- [ ] 1 cup heavy cream (240ml)
- [ ] 1 tablespoon crushed kasuri methi (dry fenugreek leaves)
- [ ] 2 tablespoons butter (30g)
- [ ] 1/4 cup chopped cilantro (for garnish)

Instructions

1. Start by grabbing a medium bowl and whisking together your plain yogurt, lemon juice, garam masala, cumin, coriander, turmeric, chili powder, salt, ginger paste, and garlic paste. Just stir it until it's all fully combined. Now, gently fold in the 400g boneless chicken thighs, cut into 1.5" pieces, making sure every bit is well coated. Cover it up and let it settle in the refrigerator for at least 1 hour—honestly, if you can leave it overnight, it's even better.

2. Warm up your oil and 2 tablespoons butter in a large skillet over medium heat. Toss in that finely chopped onion and sauté for about 5–7 minutes. You're looking for them to be translucent and a lovely golden brown; just give them a stir every now and then.

3. Now, add in your ginger paste, garlic paste, and that optional green chili. Cook these for just 30 seconds. You'll smell them become fragrant almost instantly—keep stirring so they don't burn, ugh, that's the worst.

4. Pour in the crushed tomatoes and stir in the paprika, cumin, coriander, and garam masala. Mix it all well and bring it to a gentle simmer, then turn the heat down to low. Let that sauce thicken for about 10 minutes. You'll know it's ready when the oil starts to separate from the tomato base; it's a little sign that the flavors have deepened.

5. Carefully add the marinated chicken and any leftover liquid from the bowl into the skillet. Stir it all together and bring it up to a low boil. Then, lower the heat, pop a lid on, and let it simmer for 15–20 minutes. We want the chicken fully cooked with an internal temp of 165°F.

6. Here comes the best part. Pour in the heavy cream and stir in the crushed kasuri methi. Turn the heat off completely and just let it sit for 5 minutes. It gives the flavors a moment to really meld together.

7. Stir in the remaining 2 tablespoons of butter. It'll melt right in, making the sauce feel silky smooth and rich.

8. Take a little taste of the sauce. If it needs a pinch more salt, go ahead and add it now, then remove the pan from the heat.

9. Carefully transfer your butter chicken to a serving dish and sprinkle over some chopped cilantro for a bit of brightness.

10. Serve it while it's hot over some fluffy basmati rice or with warm naan bread. Enjoy!

Nutrition per serving

480 kcal	35 g	14 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- The marinade is key; the yogurt tenderizes the chicken beautifully.
- Be patient with the tomato sauce reduction until the oil separates.
- The kasuri methi adds that specific restaurant aroma you're craving.