

Creamy-fragrant Butter Chicken(Indian Murgh Makhani).

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/best-recipe-butter-chicken-indian>

Ingredients:

- 700 grams chicken can be boneless or a chicken breast, read above post
- 2 tablespoons lime juice
- 1 tablespoon chilli powder
- 1 teaspoon salt
- 2 tablespoons butter
- 1/2 cup yogurt
- 1 tablespoon ginger paste
- 1 tablespoon garlic paste
- 2 teaspoons Garam Masala
- 2 tablespoons butter
- 5 green cardamoms slightly bruised
- 3 cardamom pods
- 6 black peppercorns
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 1/2 cup tomato paste
- 1/2 teaspoon chilli powder
- salt to season
- 1/2 cup water
- 2 tablespoons sugar or honey
- 1 teaspoon nutmeg
- 1/2 cup fresh cream
- 1 handful coriander leaves

Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 170 milligrams
4. Fat: 25 grams
5. Fiber: 4 grams
6. Protein: 40 grams
7. SaturatedFat: 14 grams
8. Sodium: 1340 milligrams
9. Sugar: 13 grams

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