

Butter Chicken (Murgh Makhani)

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 2 tablespoons butter
- 1 cinnamon stick
- 2 cloves
- 1 teaspoon cumin toasted and ground
- 1 teaspoon coriander toasted and ground
- 2 cups tomato fresh or canned, pureed
- 1 tablespoon tomato paste
- 1/2 teaspoon cayenne pepper or to taste
- 1 batch chicken tandoori
- 1 tablespoon honey
- 1 tablespoon dried fenugreek leaves
- 2 tablespoons cashew butter optional
- 1/4 cup heavy cream
- 1 teaspoon Garam Masala
- salt to taste
- butter optional for garnish
- cilantro optional for garnish, chopped

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 55 milligrams
4. Fat: 23 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. SaturatedFat: 12 grams
8. Sodium: 380 milligrams

9. Sugar: 8 grams

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