

# Murgh Makhani (Indian Butter Chicken)

Yield: 4 min  
Total Time: 40 min

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

## Ingredients:

- 4 chicken breasts cooked tandoori, cut into chunks, see recipe below for how to cook the tandoori chicken - don't forget it needs to m...
- 1/3 sweet onion chopped
- 1 inch ginger root peeled and julienned
- 2 cloves garlic chopped
- 1 green chili membranes and seeds removed, chopped
- 6 tablespoons butter divided – 2 T and 4 T
- 6 medium tomatoes cut into large pieces
- 2 teaspoons Garam Masala
- 1 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon cumin
- 1/2 teaspoon cardamom
- 1/4 teaspoon coriander
- 2 cinnamon shakes
- 3 ounces tomato paste
- 1 cup chicken or veggie broth
- 1/2 cup cream

## Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 250 milligrams
4. Fat: 33 grams
5. Fiber: 5 grams
6. Protein: 64 grams
7. SaturatedFat: 18 grams

8. Sodium: 920 milligrams
  9. Sugar: 10 grams
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