

Butter Chicken

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/butter-chicken-recipe-times-of-india>

Ingredients:

- 10 ounces boneless, skinless chicken thighs or breasts. 3 thighs or one large breast
- 2 tablespoons vegetable oil
- 1 teaspoon tandoori masala available in Indian grocery stores
- 1 1/2 teaspoons spice mix indian restaurant, recipe link below
- 3/4 teaspoon tandoori masala
- 1/2 teaspoon chili powder kashmiri, or more to taste
- 1 teaspoon dried fenugreek leaves kasoor methi -
- 1/2 teaspoon kosher salt or 1/3 tsp table salt
- chicken Butter
- 2 tablespoons onion finely diced
- 1 green chili cut into strips plus more for garnish
- 1 teaspoon garlic ginger paste recipe link in notes
- 1 1/2 tablespoons tomato paste diluted with 3 tbsp water
- 15 ounces base curry, recipe link in notes
- 1 tablespoon almond flour
- 2 teaspoons jaggery sugar -, is a nice touch if you can get it
- 3 tablespoons heavy cream
- 2 tablespoons butter optional

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 325 milligrams
4. Fat: 32 grams
5. Fiber: 1 grams
6. Protein: 94 grams
7. SaturatedFat: 12 grams
8. Sodium: 1000 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Butter Chicken above. You can see more 15 butter chicken recipe times of india Get ready to indulge! to get more great cooking ideas.