

Butter Chicken in 30 Minutes

This is a lovely comforting dish from my 30 Minute Indian book. Usually butter chicken is slow-cooked but this is a quick version that doesn't compromise on flavour.

Ingredients

8 skinless, boneless chicken thighs cut into bitesize pieces (about 1")

For the Marinade

3 tbsp natural yoghurt
2 tbsp mustard/rapeseed/sublfowe oil
3 garlic cloves, grated
thumb-sized piece of ginger, grated
1 tsp Kashmiri chilli powder
1 tsp salt

For the Sauce

1 tbsp sunflower oil
heaped tbsp/50g butter
1 bay leaf
3-4 cardamom pods
1 cinnamon stick
3 garlic cloves, grated
4 cloves
200mml passata/chopped tomatoes blitzed to make a smooth paste
 $\frac{1}{2}$ tsp salt
1 tsp chilli powder (or less to taste)
1 tbsp dried fenugreek leaves
1 tsp garam masala
1 tsp honey
1 tbsp double cream

Method

- Preheat oven to 200°C / 180°C with a fan
- In a bowl, mix yoghurt and oil. Add 3 grated garlic cloves

and ginger.

- Add chilli powder and salt and mix well.
- Add chicken pieces to the mix. Marinade for 15-20 minutes if time.
- Transfer onto a baking tray and place in the oven for 10 minutes.
- Meanwhile, heat a pan and add oil and butter to melt.
- Add the bay leaf, cardamom pods, cinnamon stick, cloves, 3 grated garlic cloves, and tomatoes. Mix and cover. Cook on medium heat for 10 mins.
- Add salt, chilli powder, fenugreek leaves, and garam masala.
- Remove chicken from the oven.
- Transfer everything, including the liquid, into the sauce and stir to mix.
- Add honey to balance out the flavour and double cream. Stir together and remove from the heat.
- Serve and remove any whole spices (bay leaf, cinnamon stick).

Drizzle with a little cream and add a dollop of butter. Enjoy with rice or naan.