Adda Butter Chicken Experience

A home-style tomato-and-butter chicken inspired by restaurant-style curry, with an original recipe rather than an official branded formula.

Prep 20 min | Cook 35 min | Additional 0 min | Total 55 min | Serves 4

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs, cubed
- 2 tbsp (28 g) unsalted butter, divided
- 1 tbsp (15 ml) neutral oil
- 1 medium onion (150 g), finely chopped
- 4 garlic cloves (12 g), minced
- 1 tbsp (15 g) grated ginger
- 2 tsp (4 g) garam masala
- 1 tsp (2 g) ground cumin
- 1 tsp (2 g) mild paprika
- 1/4 tsp (0.5 g) turmeric
- 1/2 tsp (3 g) salt
- 1 1/2 cups (360 ml) tomato passata
- 1/2 cup (120 ml) water
- 1/2 cup (120 ml) heavy cream

Ingredient note: Cut chicken into even 1-inch (2.5 cm) pieces. Use tomato passata without added seasonings. Garam masala blends vary; start with the measured quantity. This is an original home-style interpretation, not the named business’s official formula or a review of its products.

Method

1. Pat chicken dry and season with half the salt. Heat oil in a deep skillet over medium-high heat. Brown chicken in two batches for 3 minutes per side; transfer to a clean plate. It need not be cooked through yet.

2. Reduce heat to medium. Add half the butter and onion; soften for 6 minutes. Stir in garlic and ginger for 1 minute, then garam masala, cumin, paprika and turmeric for 30 seconds.

3. Add passata, water and remaining salt. Return chicken and its juices. Bring to a gentle simmer; partially cover and cook 12-15 minutes, stirring occasionally, until chicken reaches 165°F (74°C).

4. Turn heat to low. Stir in cream and remaining butter; warm 2 minutes without boiling hard. Add a spoonful of water if too thick.

Serving

Serve four portions with separately cooked basmati rice or warm flatbread and cucumber salad.

Cook’s notes

Measure and prepare ingredients before heating the pan. Check several pieces for even cooking; adjust heat to avoid scorching.

Storage, freezing & reheating

Refrigerate in shallow covered containers within 2 hours, or 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3-4 days. Freeze airtight portions for up to 2 months for best quality. Thaw in the refrigerator. Reheat leftovers to 165°F (74°C), adding a splash of water to prevent drying. Stir sauced dishes frequently over gentle heat.

Chicken must reach 165°F (74°C) in its thickest part; use a food thermometer.