Butter Chicken Ingredients

A complete stovetop butter chicken, with a guide to what each ingredient does.

PREP	COOK	ADDITIONAL	TOTAL	YIELD	LEVEL
20 min	35 min	35 min	90 min	4 servings	Easy



Ingredients

Measured for 4 servings

- 1½ lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- ¾ tsp (4 g) salt
- ¼ tsp ground black pepper
- ½ cup (120 g) plain unsweetened yogurt
- 1 tbsp (15 ml) lemon juice
- 2 tbsp (28 g) butter
- 1 onion (150 g), diced
- 3 garlic cloves (9 g), minced
- 1 tbsp (15 g) grated ginger
- 1 tsp (2 g) ground cumin
- 1 tsp (2 g) ground coriander
- 1 tsp (2 g) paprika
- 1 tsp (2 g) garam masala
- 1 cup (240 g) tomato passata
- ½ cup (120 ml) chicken broth
- ⅓ cup (80 ml) cream

FOOD-SAFETY CHECK

Check the thickest chicken piece with a food thermometer; it must reach 165°F (74°C). Do not reuse marinade that touched raw chicken.

Times include marinating and resting as listed; pan and chicken size affect cooking speed.

From prep to plate

Five distinct photos follow the marinating, searing, simmering and serving sequence.



01 INGREDIENTS



02 MARINATE



03 SEAR CHICKEN



04 SIMMER SAUCE



05 SERVE

Method

1. Marinate the chicken. Cut thighs into 1-inch pieces. Mix with yogurt, lemon juice, salt, pepper and half the cumin, coriander and paprika. Cover and refrigerate 30 minutes.
2. Brown in batches. Heat olive oil over medium-high. Brown chicken in batches for about 5 minutes total; it will finish cooking in the sauce. Discard leftover marinade that touched raw chicken.
3. Soften aromatics. Melt butter in the same pan over medium heat. Cook onion about 6 minutes until soft. Add garlic, ginger and the remaining cumin, coriander and paprika; stir 30 seconds.
4. Build the tomato sauce. Add passata and broth. Simmer about 8 minutes, scraping the pan. Return chicken and gently simmer 10–15 minutes, until every piece reaches 165°F (74°C).
5. Finish gently. Stir in cream and garam masala. Warm about 2 minutes without a hard boil so the cream stays smooth.
6. Rest and serve. Take the pan off heat and rest 5 minutes. Serve with basmati rice or naan.

INGREDIENT NOTES, VARIATIONS & LEFTOVERS

Variations: For milder flavor, reduce paprika or use sweet paprika. For a dairy-free option, use unsweetened coconut yogurt and coconut cream. Add cooked cauliflower at the end for a vegetable variation.

Food safety: Check the thickest chicken piece with a thermometer, avoiding the pan; it must reach 165°F (74°C). Keep raw-poultry utensils separate and discard used raw marinade.

Store and reheat: Refrigerate promptly in shallow covered containers within 2 hours (1 hour above 90°F / 32°C), keep at or below 40°F / 4°C and use within 3–4 days. Freeze airtight up to 2 months and thaw in the refrigerator. Reheat covered with a splash of broth or water until chicken reaches 165°F (74°C).