Chicken Makhni

Chicken Makhni uses boneless skinless chicken thighs and the stovetop method. Simmer tomatoes before cream for a rounded sauce; discard leftover raw marinade.

PREP	COOK	ADDITIONAL	YIELD
20 min	35 min	30 min	4 servings



INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp black pepper
- 1/2 cup (120 g) plain yogurt
- 1 tsp garam masala
- 1 tsp ground cumin
- 1 tsp grated ginger
- 3 garlic cloves (9 g), minced
- 2 tbsp (28 g) butter
- 1 cup (240 g) crushed tomatoes
- 1/3 cup (80 ml) cream

METHOD

1. Cut chicken into cubes; mix with yogurt, half the garlic, ginger, cumin and half the salt. Refrigerate 30 minutes.
2. Heat oil over medium-high heat; brown chicken in batches 4–5 minutes and remove.
3. Melt butter over medium heat. Stir remaining garlic 30 seconds. Add tomatoes, garam masala, remaining salt and pepper; simmer 10 minutes.
4. Return chicken and simmer 10–12 minutes until 165°F (74°C). Stir in cream and warm gently 2 minutes.

FOOD SAFETY Use a food thermometer to check the thickest chicken meat reaches 165°F (74°C). For stuffed chicken, the filling must also reach 165°F (74°C). Avoid touching bone or the pan.

Tips, Serving & Storage

Practical notes for reliable results and safe leftovers.

COOK’S TIPS & MISTAKES

Simmer tomatoes before cream for a rounded sauce; discard leftover raw marinade. Measure ingredients before starting. Keep utensils used for raw chicken separate from cooked food.

Relying only on color or elapsed time.

Crowding the pan and preventing even cooking.

Using pieces of very different thickness.

DONENESS

Use a food thermometer to check the thickest chicken meat reaches 165°F (74°C). For stuffed chicken, the filling must also reach 165°F (74°C). Avoid touching bone or the pan.

VARIATIONS

Spicy: add cayenne.

Smoky: use smoked paprika.

Herb: finish with crushed dried fenugreek leaves.

SERVING

Serve with rice or naan.

STORAGE, FREEZING & REHEATING

Refrigerate within 2 hours, or 1 hour above 90°F (32°C), in shallow covered containers at 40°F (4°C) or below. Use within 3–4 days, including prior storage of any cooked chicken.

Freeze cooled portions airtight at 0°F (-18°C) for up to 2 months for best quality. Thaw in the refrigerator. Freeze fresh salad sides separately.

Reheat chicken and cooked leftovers to 165°F (74°C). Warm gently in a covered pan with a splash of water or broth; use a 375°F (190°C) oven for crumb-coated chicken. Keep fresh salad sides separate.

QUICK FAQ

Which chicken cut should I use? Use boneless skinless chicken thighs as listed; other cuts need different cooking times.
How do I check doneness? Use a thermometer and check the thickest chicken reaches 165°F (74°C).
Can I prepare it ahead? Measure ingredients ahead and refrigerate perishable components; cool and store leftovers promptly.