Creamy Butter Chicken

Creamy Butter Chicken uses a stovetop method. Follow the measured ingredients and numbered steps below for four servings.

PREP	COOK	YIELD	LEVEL
20 min	35 min	4 servings	Easy

Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs, cubed
- 2 tbsp (28 g) butter
- 1 onion (150 g), finely diced
- 3 garlic cloves, minced
- 1 tbsp (6 g) grated ginger
- 2 tsp garam masala
- 1 tsp ground cumin
- 1/2 tsp paprika
- 1/2 tsp fine salt
- 1 can (400 g) crushed tomatoes
- 1/2 cup (120 ml) water
- 3/4 cup (180 ml) heavy cream

Method

1. Melt half the butter in a deep skillet over medium heat. Soften onion for 6-8 minutes.

2. Stir in garlic, ginger, garam masala, cumin and paprika for 30 seconds. Add tomatoes, water and salt; simmer 10 minutes.

3. Add chicken cubes and simmer gently, partially covered, 12-18 minutes, stirring occasionally, until the thickest pieces reach 165°F (74°C).

4. Lower the heat. Stir in cream and remaining butter; warm gently for 2 minutes without boiling hard.

5. Taste the sauce, loosen with a splash of water if needed, and serve hot.

Doneness & serving

Chicken must reach 165°F (74°C) in the thickest center.

Divide into four portions; serve hot.

Storage

Refrigerate in shallow covered containers within 2 hours. Store at 40°F (4°C) or below and use within 3-4 days.

Freeze: Freeze cooled portions in airtight containers for up to 2 months for best quality. Thaw in the refrigerator; cream sauces may separate slightly.

Reheat: Reheat gently, stirring and adding a little water as needed, until leftovers reach 165°F (74°C).