# Deep Indian Kitchen Butter Chicken

An independent homemade butter chicken inspired by creamy tomato-style prepared meals.

| 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**

This is a fresh-cooked recipe, not package heating guidance. Check the thickest chicken piece with a thermometer; it must reach 165°F (74°C).

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 CREAMY FINISH



05 SERVE

## Method

1. Marinate fresh chicken. Cut thighs into 1-inch pieces. Stir yogurt, lemon juice, salt, pepper and half the cumin, coriander and paprika through the chicken. Cover and refrigerate 30 minutes.
2. Sear the chicken. Heat olive oil over medium-high heat. Brown chicken in batches for about 5 minutes total, then set aside; it will finish in the sauce. Discard remaining raw marinade.
3. Cook the aromatics. Melt butter in the same pan over medium heat. Soften diced onion for about 6 minutes. Add garlic, ginger and remaining cumin, coriander and paprika; stir for 30 seconds.
4. Simmer until done. Add tomato passata and broth; simmer 8 minutes. Return chicken and gently simmer 10–15 minutes, checking every piece reaches 165°F (74°C).
5. Make it creamy. Stir in cream and garam masala. Warm gently for about 2 minutes without boiling hard.
6. Rest and plate. Rest off heat 5 minutes. Serve with basmati rice, or drain excess sauce and wrap the cooled cooked chicken in warmed flatbread with crisp lettuce.

### INGREDIENT NOTES, VARIATIONS & LEFTOVERS

Independent recipe: This is a homemade interpretation and is not the branded frozen meal formula. If heating a purchased frozen meal, follow that package’s current directions instead.

Variations: Reduce paprika or choose sweet paprika for a milder sauce; use unsweetened coconut yogurt and coconut cream for a dairy-free variation; add cooked cauliflower at the end.

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