

## 1. Butter Chicken Recipe

This is a mouth-watering delicacy that has a long history. Originating in Delhi, this is by far one of the most popular chicken dishes eaten in restaurants and is the first dish that comes to your mind when eating out.



Ingredients of Butter Chicken – 8 servings	For marination  For Garnishing
<ul style="list-style-type: none"><li>• 1-kilogram chicken</li><li>• 2 tablespoon refined oil</li><li>• 1 teaspoon red chili powder</li><li>• 1 1/2 cup tomato puree</li><li>• 2 teaspoon coriander seeds</li><li>• 2 crushed cinnamon</li><li>• 5 green chilies</li><li>• 4 cloves</li><li>• 500 gm butter</li><li>• 4 red chilies</li><li>• 1 teaspoon coriander powder</li><li>• 1 1/2 teaspoon kasoori methi powder</li><li>• 2 bay leaf</li><li>• 2 teaspoon salt</li><li>• 2 medium onion</li><li>• 4 handful crushed dried fenugreek leaves</li></ul>	<ul style="list-style-type: none"><li>• 2 teaspoon onion paste</li><li>• 1 teaspoon garlic paste</li><li>• 1/2 cup yoghurt(curd)</li><li>• 3 green cardamom</li><li>• 1 teaspoon ginger paste</li><li>• 1 teaspoon mace powder</li><li>• 2 black cardamom</li><li>• 1/2 teaspoon sugar</li></ul> <p><b>For Garnishing</b></p> <ul style="list-style-type: none"><li>• 3 tablespoon fresh cream</li><li>• 1 handful coriander leaves</li></ul>

### **Step 1 Prepare the marinade and marinate chicken overnight**

To prepare this mouth-watering chicken recipe, first prepare the marinade for the chicken. For the same, take a large bowl and mix together yoghurt, onion paste, green chilies, ginger-garlic paste,

sugar, salt, green cardamoms, black cardamoms, and mace powder. Add pieces of raw chicken in the bowl and mix well. Allow the chicken to marinate overnight. Once the chicken is well marinated, roast it in a tandoor or an oven till its 3/4 done.



### **Step 2 Prepare the masala and then blend to make puree for the gravy**

Now, heat little butter in a pan over moderate flame. Add bay leaves, cloves, cinnamon, red chilies, and crushed coriander seeds. Sauté the ingredients for half a minute. Now in the same pan, add a bit of onion, red chili powder, coriander powder, kasoori methi powder and tomatoes. Sauté them for 5 minutes and once done, transfer the mixture in a blender to make a puree.

### **Step 3 Cook marinated chicken in the gravy**

Heat the remaining butter in a pan. Add the pureed mixture and bring it to a boil. Add marinated chicken pieces, salt, fresh cream, and mix well. To make sure that the consistency is not too thick, add some water to the mixture. Now add sliced green chilies, crushed fenugreek leaves and let it simmer for few minutes. Bring it to a full boil.



#### **Step 4 Garnish Butter Chicken with cream and serve hot**

Transfer the dish to a serving bowl and garnish it with coriander leaves and cream. This butter chicken recipe is easy-to-make and can be made by using simple ingredients available in the kitchen. If you're a spice junkie and love all things spicy, then customize this chicken recipe a bit by adding more green chilis or black pepper powder. Try it and relish the burst of Indian flavours. Serve it with naan or rice.



#### **More Details.....**

#### **A culinary campaign by WaterAid India**

**The Saviour Chef**" launched by WaterAid India in collaboration with three celebrity chefs (Chef Saransh Goila, Chef Harpal Sokhi and Chef Pankaj Bhadouria) – to highlight how a simple habit of handwashing before eating food or cooking can help save millions of lives. to save lives by spreading the life-saving recipe of handwashing. Each of the three chefs is powered with the Saving Plate, the most unique plate that brings attention to handwashing.

Click on the below links to know more about the campaign

<https://youtu.be/N-CC1Bq7P2M>

<https://www.facebook.com/WaterAidIndia/videos/769302973430159>



Chef Harpal Sokhi



Chef Pankaj Bhadouria



Chef Saransh Goila