



Butter Chicken with Naan

Servings: 4

Prep Time: 20 minutes (plus marinating time)

Cook Time: 45 minutes

Ingredients

For the Butter Chicken:

1.5 lbs (700g) boneless chicken thighs, cut into bite-sized pieces

1 cup plain yogurt

2 tablespoons lemon juice

1 tablespoon garam masala
1 tablespoon ground cumin
1 teaspoon ground turmeric
1 teaspoon ground coriander
1 teaspoon chili powder (adjust to taste)
1 tablespoon minced garlic
1 tablespoon minced ginger
1 tablespoon vegetable oil or ghee

For the Sauce:

3 tablespoons butter
1 large onion, finely chopped
3 cloves garlic, minced
1 tablespoon ginger, minced
1 teaspoon ground cumin
1 teaspoon garam masala
1 teaspoon ground coriander
1/2 teaspoon chili powder (optional, adjust to taste)
1/2 teaspoon ground turmeric
1 (15 oz) can tomato puree (or crushed tomatoes)
1 cup heavy cream (or coconut milk for a lighter option)
1 tablespoon sugar (optional, to balance acidity)
Salt, to taste
Fresh cilantro, chopped (for garnish)

For the Naan:

2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon sugar
2 tablespoons yogurt
2 tablespoons oil or melted butter
3/4 cup warm water
Additional melted butter or ghee (for brushing)
Fresh garlic and cilantro (optional, for garnish)

Instructions

1. Marinate the Chicken:

In a large bowl, combine yogurt, lemon juice, garam masala, cumin, turmeric, coriander, chili powder, garlic, and ginger.

Add the chicken pieces to the marinade, ensuring they are fully coated. Cover and refrigerate for at least 1 hour, preferably overnight for maximum flavor.

2. Cook the Chicken:

Heat oil or ghee in a large skillet or pot over medium-high heat. Add the marinated chicken pieces and cook until browned on all sides. The chicken does not need to be fully cooked at this stage.

Remove the chicken from the skillet and set aside.

3. Prepare the Sauce:

In the same skillet, add butter and melt over medium heat. Add the chopped onions and sauté until golden brown.