



Indian Butter Chicken with Fragrant Basmati Rice

Ingredients:

500g chicken, boneless and skinless, cut into pieces
2 tablespoons ghee (clarified butter) or vegetable oil
1 large onion, finely chopped
4 cloves garlic, minced
1-inch piece of ginger, grated
2 teaspoons garam masala
1 teaspoon ground turmeric
1 teaspoon ground cumin
1 teaspoon chili powder (adjust to spice preference)
1 can (400ml) diced tomatoes
1 cup heavy cream
2 tablespoons butter
Salt and pepper, to taste
1 cup basmati rice
2 cups water
Fresh cilantro, chopped (for garnish)

Directions:

Begin by cooking the basmati rice. Rinse the rice under cold water until the water runs clear. In a saucepan, add the rice and 2 cups of water, and cook according to package instructions. Set aside. In a large pan, heat ghee or oil over medium heat. Add the chopped onion and sauté until golden brown, about 5-7 minutes.

Add the minced garlic and grated ginger, and cook for another minute until fragrant.

Add the spices—garam masala, turmeric, cumin, and chili powder—and cook for 2 minutes, stirring constantly.

Add the diced tomatoes to the pan and cook for about 5 minutes, allowing the flavors to meld together.

Add the chicken pieces, season with salt and pepper, and cook for 10-12 minutes until the chicken is fully cooked and tender.

Reduce the heat to low and stir in the cream and butter. Simmer for an additional 5 minutes, allowing the sauce to thicken.

Serve the butter chicken over the cooked basmati rice, and garnish with fresh cilantro.

Prep Time: 15 minutes

Cooking Time: 30 minutes

Total Time: 45 minutes

Kcal: 450 kcal per serving

Servings: 4 servings