



**Butter Chicken (Murgh Makhani)**

## Ingredients

- 1 1/2 lb. boneless and skinless chicken thighs or breasts cut into bite-sized pieces 1/2 cup plain yogurt
- 3 cloves minced garlic
- 1 tablespoon minced ginger (or finely grated)
- 2 teaspoons garam masala 1 teaspoon turmeric
- 1 teaspoon ground cumin
- 1 teaspoon red chili powder 1 teaspoon of salt

## For the sauce

- 4 tablespoons Fustini's Ginger Crush olive oil
- 1 large onion, chopped
- 5 cloves garlic, minced
- 1 tablespoon ginger, minced or finely grated
- 1 1/2 teaspoons ground cumin
- 1 1/2 teaspoons garam masala
- 1 teaspoon ground coriander
- 14 oz crushed tomatoes
- 1 teaspoon red chili powder (adjust to your taste preference)
- 1 teaspoon [Fustini's Cayenne Crush Olive Oil](#) (more to taste)
- 1 1/4 teaspoons salt (or to taste)
- 1 cup of heavy or thickened cream (or evaporated milk to save calories)
- 1 tablespoon sugar
- 1/2 teaspoon kasoori methi (or dried fenugreek leaves) You can occasionally find fenugreek tea if you cannot find the leaves or omit the fenugreek.

## Mint Chutney

- 1/2 cup yogurt
- Juice from 1 big lemon
- 1 bunch cilantro, tender stems ok
- 1 cup mint leaves, packed (2 x .75-ounce packages)
- 1 medium jalapeno, sliced
- 2 teaspoons sliced ginger
- 1 garlic clove
- 1/4–1/2 teaspoon kosher salt,
- 2 tablespoons [Fustini's Cilantro and Onion Olive Oil](#)

# Directions

## Step 1.

In a bowl, combine chicken with all of the ingredients for the chicken marinade; let marinate for 30 minutes to an hour (or overnight if time allows). Heat some of the olive oil in a large skillet or pot over medium-high heat. When sizzling, add chicken pieces in batches of two or three, making sure not to crowd the pan. Saute until browned for only 3 minutes on each side. Set aside and keep warm. (You will finish cooking the chicken in the sauce.)

## Step 2. For the Sauce

Heat butter olive oil in the same pan. Saute the onions until they start to sweat (about 6 minutes) while scraping up any browned bits stuck on the bottom of the pan. Add garlic and ginger and saute for 1 minute until fragrant, then add ground coriander, cumin and garam masala. Let cook for about 20 seconds until fragrant, while stirring occasionally. Add crushed tomatoes, Cayenne Olive Oil, chili powder and salt. Let simmer for about 10-15 minutes, stirring occasionally until sauce thickens and becomes a deep brown-red color.

Remove from heat, scoop mixture into a blender and blend until smooth. You may need to add a couple of tablespoons of water to help it blend (up to 1/4 cup). Work in batches depending on the size of your blender. Pour the pureed sauce back into the pan. Stir the cream, sugar and crushed kasoori methi (or fenugreek leaves) through the sauce. Add the chicken with juices back into the pan and cook for an additional 8-10 minutes until the chicken is cooked through and the sauce is thick and bubbling. Drizzle with just a little Butter Olive Oil.

## Step 3.

Garnish with chopped cilantro and serve with rice and fresh homemade Naan bread! To thin out the sauce, add a couple of tablespoons of ghee or butter at the end of cooking, and gently simmer it through. Alternatively, add a small amount of water.

## Step 4. Mint Chutney

Blend all ingredients in a blender or food processor until smooth. Taste and adjust salt and lemon.