HOT & BOLD

Butter Chicken with Basmati Rice

PREP	COOK	SERVES
20 min	35 min	4

Yoghurt-marinated chicken in a silky tomato, butter and cream sauce with warm spices, served with rice.

Ingredients

For the chicken

- 700 g boneless chicken thighs, cut into chunks
- 150 g plain yoghurt
- 2 tsp garam masala
- 1 tsp ground turmeric
- 1 tsp ground cumin
- 1 tsp chili powder or paprika
- 2 garlic cloves, grated
- 1 tbsp grated fresh ginger
- 1 tsp salt

For the sauce

- 2 tbsp oil
- 1 onion, finely chopped
- 3 garlic cloves, crushed
- 1 tbsp grated fresh ginger
- 2 tsp garam masala
- 1 tsp ground cumin
- 400 g tin chopped tomatoes
- 2 tbsp tomato purée
- 50 g butter
- 150 ml double cream
- 1 tsp sugar
- Salt

To serve

- 300 g basmati rice
- Chopped coriander
- Naan or flatbreads

Method

1. Mix the chicken with all the marinade ingredients. Leave for at least 30 minutes, or overnight in the fridge.
2. Heat the oil in a large, deep pan. Cook the onion for 8 minutes until soft and golden. Add the garlic and ginger and stir for 1 minute, then the garam masala and cumin for 30 seconds.
3. Add the tomatoes, tomato purée and 100 ml water. Simmer for 10 minutes, then blend until smooth with a stick blender.
4. Back in the pan, add the chicken with its marinade. Simmer gently for 15 minutes until cooked through.
5. Stir in the butter, cream and sugar and simmer for 3 more minutes. Season with salt.
6. Meanwhile, cook the rice according to the packet. Serve the chicken over the rice with coriander and warm naan.

> ### Cook's tip
> Blend the sauce before adding the chicken. It gives the silky restaurant texture and hides any lumpy onion.