

Murgh Makhani (Indian Butter Chicken)

SERVES Serves 4 to 6

TIME 1¹/₄ hours



WHY THIS RECIPE WORKS

Butter chicken (murgh makhani) should taste rich and creamy but also vibrant and complex, so we started by softening lots of onion, garlic, ginger, and chile in butter followed by aromatic spices such as garam masala, coriander, cumin, and black pepper. Instead of chopped or crushed tomatoes, we

opted for a hefty portion of tomato paste and water, which lent the sauce bright acidity, punch, and deep color without making it too liquid-y. A full cup of cream gave the sauce lush, velvety body, and we finished it by whisking in a couple more tablespoons of solid butter for extra richness. To imitate the deep charring produced by a tandoor oven, we

broiled chicken thighs
coated in yogurt (its milk
proteins and lactose
brown quickly and
deeply) before cutting
them into chunks and
stirring them into the
sauce.

INGREDIENTS

☐ 4 tablespoons
unsalted
butter,
cut into 4
pieces and

BEFORE YOU BEGIN

✳ If you prefer a spicier
dish, reserve, mince, and add
the ribs and seeds from the
chile. Serve with basmati rice
and/or warm naan.

chilled,
divided

☐ **1** onion,
chopped fine

☐ **5** garlic
cloves,
minced

☐ **4** teaspoons
grated fresh
ginger

- ☐ 1 serrano
chile,
stemmed,
seeded, and
minced
- ☐ 1 tablespoon
garam masala
- ☐ 1 teaspoon
ground
coriander
- ☐ ½ teaspoon
ground cumin

INSTRUCTIONS

1 Melt 2 tablespoons butter in large saucepan over medium heat. Add onion, garlic, ginger, and serrano and cook, stirring frequently, until mixture is softened and onion begins to brown, 8 to 10 minutes. Add garam masala, coriander, cumin, and pepper and cook, stirring frequently, until fragrant, about 3 minutes. Add water and tomato paste and whisk until no lumps of tomato paste

- ☐ ½ teaspoon
pepper
- ☐ 1 ½ cups water
- ☐ ½ cup
tomato paste
- ☐ 1 tablespoon
sugar
- ☐ 2 teaspoons
table salt,
divided
- ☐ 1 cup heavy
cream

remain. Add sugar and 1
teaspoon salt and bring to
boil. Off heat, stir in cream.
Using immersion blender or
blender, process until
smooth, 30 to 60 seconds.
Return sauce to simmer over
medium heat and whisk in
remaining 2 tablespoons
butter. Remove saucepan
from heat and cover to keep
warm. (Sauce can be
refrigerated for up to 4 days;
gently reheat sauce before
adding hot chicken.)

- ☐ **2** pounds
boneless,
skinless
chicken
thighs,
trimmed
- ☐ ½ cup plain
Greek yogurt
- ☐ **3** tablespoons
chopped fresh
cilantro,
divided

2 Adjust oven rack 6 inches from broiler element and heat broiler. Combine chicken, yogurt, and remaining 1 teaspoon salt in bowl and toss well to coat. Using tongs, transfer chicken to wire rack set in aluminum foil—lined rimmed baking sheet. Broil until chicken is evenly charred on both sides and registers 175 degrees, 16 to 20 minutes, flipping chicken halfway through broiling.

3 Let chicken rest for 5 minutes. While chicken rests, warm sauce over medium-low heat. Cut chicken into 3/4-inch chunks and stir into sauce. Stir in 2 tablespoons cilantro and season with salt to taste. Transfer to serving dish, sprinkle with remaining 1 tablespoon cilantro, and serve.