

RECIPE | TOMATOES

# BUTTER CHICKEN



[PURE-FLAVOR.COM](https://www.pure-flavor.com)

# BUTTER CHICKEN

Recipe created by *Tanya Anurag*



## INGREDIENTS

### For the gravy:

- 2 dry pints** Pure Flavor® Juno® Bites Red Grape Tomatoes
- 1 large onion, sliced
- 3 garlic cloves
- ½ **cup** water
- 2 tbsp** butter
- 1 tbsp** Kashmiri red chili powder
- 1-inch** cinnamon stick
- ½-**inch** ginger, sliced
- 4 - 5** black peppercorns
- 2 - 3** cloves
- 2 - 3** green cardamoms
- 2 bay leaves
- Salt, to taste

### For the chicken:

- 2-3** pieces chicken thighs
- 2 tbsp** ginger garlic paste
- ½ **tsp** red chili powder
- ½ **tsp** turmeric
- Salt to taste

### For finishing:

- 2 tbsp** heavy whipping cream
- 1 tbsp** butter
- 1 tbsp** dried fenugreek leaves
- ½ **tbsp** Kashmiri red chili powder
- 1 tsp** coriander powder
- 1 tsp** honey

## DIRECTIONS

- 1 In a bowl, mix the chicken and seasoning, place in the fridge covered for 30 minutes.
- 2 Heat pan on medium-high and cook chicken thighs in butter until brown. Remove from pan, let cool and cut into strips.
- 3 In the same pan with leftover butter on medium-high, cook onion, ginger, and garlic until fragrant, then stir in tomatoes, chili powder, cloves, cinnamon, bay leaves, peppercorns, cardamom, butter, and salt. Mix well. Add water, cover and cook until the tomatoes soften. Let cool, blend with a hand blender, strain and set aside
- 4 Heat pan on medium-high and melt butter. Add chili, coriander powder, gravy, chicken, honey, cream, and fenugreek then cook for 2 minutes. Enjoy!



**60 min**

**10 min** | **50 min**  
PREP. | COOKING



**3**



**moderate**