



Butter Chicken

Butter Chicken is a popular Indian dish known for its creamy tomato-based sauce. It is celebrated for its velvety texture and a harmonious balance of savoury and spiced flavours, making it a favourite in Indian cuisine.

When we say “Butter Chicken,” we’re talking about the famous Northern Indian sauce, rather than the dish containing chicken. The sauce is vegetarian and can be vegan by using almond or coconut cream. If you replace the chicken with lentils, beans, chickpeas, or paneer, you’ll create a delicious vegetarian dish that’s sure to please everyone.

Butter Chicken

When we say Butter chicken we are referring to the legendary northern Indian sauce rather than the fact that this dish contains chicken. The sauce is completely vegetarian, and can even be vegan by swapping for almond or coconut cream. Substitute the chicken with lentils, beans, chickpeas or paneer and you will have a fantastic vegetarian meal to please anyone.

- 10-12 pieces Chicken (Legs, thighs or drumsticks or boneless thighs, skin removed)
- Salt
- Black Pepper
- 1 tbsp Monsoon Tandoori

For Sauce

- 1 Large Onion (finely chopped)
- 2-3 tbsp Butter
- 4 cloves Garlic (crushed)
- 2 tsp Ginger (grated)

- 1 tbsp Monsoon Tandoori
- 1 tsp Tobago Habanero Curry ((Use for medium/mild heat version))
- 1 tsp Moghul Curry ((Use for milder version))
- 1 can Tomato Sauce (or puree (380ml))
- 1/2-3/4 cup Water
- 1 tsp Salt (or to taste)
- 1 cup whipping cream
- 3 tbsp Cilantro (Fresh - Chopped)
- Chile Flakes

1. Remove skin from the chicken. Sprinkle with salt, pepper and Monsoon Tandoori. Grill chicken on BBQ over medium low heat until almost done (10-15 minutes). (Alternatively, add olive oil to a sauté pan and fry chicken pieces over medium heat until almost done.)
2. In a Dutch oven, Sauté onions in butter over medium-low heat until soft (10-15 minutes).
3. Add garlic and ginger. Sauté for 2 minutes.
4. Add Monsoon Tandoori, Tobago Habanero (or Moghul) Curry. Sauté for 2 minutes.
5. Add tomato sauce or puree, and half the water and salt. Bring to a boil. Lower heat and simmer 10 minutes.
6. At this point you can whirl the sauce with a hand blender or regular blender to make it smooth or leave it a bit textured. You can also cool and freeze it.
7. Add the chicken stirring to coat with the sauce, slowly bring to a boil. Reduce heat and simmer covered until chicken is tender about 30-45 minutes. (20-30 minutes for boneless chicken)
8. Remove lid and reduce sauce or add more water according to desired consistency.
9. Just before serving, add whipping cream. Stir and simmer until heated through. Adjust seasoning and garnish with fresh cilantro and pepper flakes.
10. Serve with rice or chapati.

Main Course

Indian & South Asian

Butter Chicken, Sauce

Ingredients:

10-12 pieces of chicken (legs, thighs or drumsticks or boneless thighs), skin removed

Salt & pepper

1 TBL Monsoon Tandoori

For sauce

1 large onion, finely chopped

2-3 TBL butter

4 cloves garlic, crushed

2 tsp ginger, grated

1 TBL Monsoon Tandoori

1 tsp Tobago Habanero Curry (or Moghul Curry for less heat)

1-380ml can tomato sauce or puree

½ -¾ cup water

1 tsp salt, or to taste

1 cup whipping cream

3 TBL fresh cilantro, chopped

Chile flakes

Spices Used: Monsoon TandooriTobago Habanero CurryMoghul CurryButter Chicken Spice Box

4 Servings

Prep Time: 20-30 mins

Cook Time: 1.5-2 hours

Instructions:

1 - Remove skin from the chicken. Sprinkle with salt, pepper and Monsoon Tandoori. Grill chicken on BBQ over medium low heat until almost done (10-15 minutes). (Alternatively, add olive oil to a sauté pan and fry chicken pieces over medium heat until almost done.)

2 - in a Dutch oven, Sauté onions in butter over medium-low heat until soft (10-15 minutes).

3 - Add garlic and ginger. Sauté for 2 minutes.

4 - Add Monsoon Tandoori, Tobago Habanero (or Moghul) Curry. Sauté for 2 minutes.

5 - Add tomato sauce or puree, and half the water and salt. Bring to a boil. Lower heat and simmer 10 minutes.

6 - At this point you can whir the sauce with a hand blender or regular blender to make it smooth or leave it a bit textured. You can also cool and freeze it.

7 - Add the chicken stirring to coat with the sauce, slowly bring to a boil. Reduce heat and simmer covered until chicken is tender about 30-45 minutes. (20-30 minutes for boneless chicken)

8 - Remove lid and reduce sauce or add more water according to desired consistency.

9 - Just before serving, add whipping cream. Stir and simmer until heated through. Adjust seasoning and garnish with fresh cilantro and pepper flakes.

10 - Serve with rice or chapati.