



# Makhani Chicken



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Serves 4

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## INGREDIENTS:

### Chicken marinade:

800g chicken thighs, skinless and boneless, diced into tikka sized pieces  
4 tablespoons olive oil  
1 ½ teaspoons cumin powder  
¼ teaspoon salt  
1 tablespoon ginger and garlic paste  
1 teaspoon smoked paprika  
1 tbsp yoghurt

### Makhani sauce:

375g plum peeled tomatoes, puréed  
250ml double cream  
2 ½ tablespoons vegetable oil  
80g onion, finely chopped  
45g butter  
1 tablespoons ginger and garlic paste  
1 ½ teaspoons green chilli paste

1 ½ teaspoons salt  
1 ½ teaspoons cumin seeds  
1 ¼ teaspoons turmeric powder  
1 teaspoon red chilli powder  
1 ¼ teaspoons coriander powder  
1 teaspoon garam masala  
3 teaspoons dried fenugreek leaves (kasturi methi)  
2 ½ tablespoons fresh chopped coriander

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## METHOD:

1. To marinate chicken: Pre-heat oven to 175°C if using oven. In a bowl pour the olive oil onto the chicken thigh pieces together with the salt, smoked paprika, ginger and garlic paste and cumin powder, coat the chicken well in the marinade. Lay the chicken onto an oven tray and cook for 20-25 minutes until tender and cooked perfectly (do not overcook). Meanwhile start the makhani sauce.
2. Makhani sauce method: Heat vegetable oil in a saucepan. Add the cumin seeds and once the cumin starts to sizzle add the onions to the pan, cook for 5-6 minutes on a medium to high heat until the onion are brown and caramelised.
3. Add in the ginger and garlic paste and green chilli paste followed by the puréed tomatoes and cook for a few seconds.
4. Add in the turmeric, red chilli powder, coriander powder and salt, mix well together and add the butter, cook for about 30 seconds and remove from the heat.
5. Purée the sauce using a hand blender until smooth and put back on to the heat.
6. Cook the masala sauce on a medium heat with the lid on for 5-6 minutes.
7. Once the oil and butter starts to seep out the edges and the sauce is sizzling (the water will have dried out) add the double cream to the sauce together with the fenugreek leaves (crushed), garam masala and fresh coriander, cook for a minute or so.
8. The chicken should now be perfectly cooked, remove from the oven, add to sauce with half of the chicken juices from the oven tray.
9. Mix well together and cook for a final 3-4 minutes.
10. Serve and enjoy.