

# Butter Chicken

## Ingredients

- g Chicken
- tsp Ginger
- tsp Garlic
- 1/2 1/2 tsp Salt
- tsp Chili powder
- tbsp Oil
- cube MAGGI Chicken Seasoning Cube
- tbsp Oil
- g Sliced Onions
- g Butter
- g Tomato
- g Cashew
- mL Water
- tsp Garlic
- tsp Salt
- tsp Sugar
- tsp Garam masala
- tbsp Chili powder
- tbsp Vinegar

## Instructions

1. Add ginger, garlic, salt, chili powder, mix well and keep aside for 1-2 hours
2. Add oil to a pan, then add onion, butter and saute for a while
3. Add garlic & saute again
4. Add tomato, cashew, sugar, garam masala, chili powder, vinegar & mix well and add water and cook till the ingredients get tender.
5. Take the above mixture & blend it, then sieve it through a strain and keep aside
6. Fry the marinated chicken in a separate pan until it is golden brown
7. Add above strained mixture to the pan and cook until it boils
8. Once gravy is boiling, add butter & simmer for 2-3 mins, add salt to taste and serve

## Nutrition

Carbohydrates	23.37 g
Energy	521.43 kcal
Fats	37.53 g
Fiber	3.57 g
Protein	32.33 g
Sodium	310.18 mg
Sugars	5.68 g

24 Minutes

4 Portions