



BUTTER CHICKEN

Cook Time	20
Prep Time	5
Serves	4-6

Ingredients (Contd.)

Lemon juice	1 tbsp
Red chilli powder	1 tbsp
coriander powder	2 tbsp
Low-fat fresh cream	2 cup
Capsicum, cubes	2
Kasoori methi	1/2 tbsp
Butter	1/2 tsp

Preparation

Step 1

Marinate the chicken with red chili powder, lemon juice, 1 tsp ginger-garlic paste, curd, coriander powder and set aside for 1 to 2 hours.

Step 2

Pre heat the oven to 200 degrees C and place the marinated chicken in the oven for 15 minutes.

Step 3

To make makhani gravy, heat butter in nonstick pan.



Ingredients

Boneless chicken	450g
Ginger-garlic paste	1 tbsp
Onion, chopped	1
Puree of tomatoes	4
Honey	1 tbsp
Green chillies, finely chopped	2
Curd	1 tbsp
Coriander leaves	2 tbsp
Mustard oil	2 tbsp

Step 4

Add remaining ginger garlic paste and sauté for two minutes.

Step 5

Add the tomato puree and Knorr Chef's Chicken Masala

Step 6

Add 150 ml (1 cup) of water.

Step 7

Bring the mixture to a boil, lower the flame and add honey.

Step 8

Add the marinated cooked chicken pieces and kasoori methi powder.

Step 9

Add low-fat fresh cream and simmer for 5 minutes.

Step 10

Garnish with chopped coriander leaves.

Step 11

Serve hot!