

BUTTER CHICKEN

CHICKEN + MARINADE

2lbs or 1 kilo boneless/skinless chicken thighs

20g or 3 1/2 tsp salt

10g or about 2Tbsp minced gin

3g or 1tsp fenugreek (or garam masala if you can't find it)

10g or 3 3/4 tsp Kashmiri chili powder (or 3 to 1 paprika to cayenne if you can't find it)

200g or 3/4c Greek yogurt

Combine chicken with ingredients above, rubbing marinade all over to cover chicken. Cover and refrigerate for 30min to marinate.

Preheat oven to 450F/232C. Line sheet tray with foil and place chicken on tray. Load into oven and bake for about 15min. Align tray under oven broiler and broil on high until they're beginning to crisp around edges. Flip each piece of chicken to the back side and return to broil until side 2 is beginning to char and take on color.

Allow to rest before cutting in to about 1.5" chunks.

SAUCE:

30g/3-4 glugs of olive oil

150g or 1 medium onion (small diced)

50g or about 1 poblano (seeded and small diced)

large pinch salt

10g or about 2Tbsp minced ginger

10g or about 3 cloves minced garlic

5g or 2.5tsp garam masala

5g or 2.5tsp turmeric

5g or 2.5tsp cumin

5g or 2.5tsp coriander

5g or 2.5tsp Kashmiri chili powder

10g or 1 3/4tsp salt

165g or 6oz tomato paste (1 small can) 425g or 1 3/4c water

10g or 2 1/3tsp sugar

210g or 1c heavy cream

50g or 3Tbsp unsalted butter

Preheat medium saucepan over med-high heat.

Add oil, onion, poblano and salt. Stir and allow to soften for 6 min or so.

Add ginger and garlic.

Stir and allow to cook for about 60 more seconds.

Add spices and allow to cook for 60-90 seconds until fragrant.

Add tomato paste, stir, and allow to bloom for about a minute.

Stir in water until paste dissolves into water and mix comes to a simmer.

Cover, reduce heat to low and simmer for 20 min

Once sauce has been cooking for 20min add in sugar and cream.

Stir to combine.

Add butter and stir to combine. Pulse with immersion blender until smooth.

Fold chopped chicken into the sauce.

GARNISH:

Yogurt sauce (combine 100g or 1/2c Greek yogurt + 100g or 1/2c heavy cream + 3g or 1/2tsp salt. stir until smooth)

Cilantro