

The link referred to this as "Slow-Cooker Butter Chicken", but a slow cooker isn't mentioned in the recipe. It could probably be easily adapted for one.

Butter Chicken

Total Time 1 hour 15 minutes

Rating ★★★★★ (9,297)



Christopher Testani for The New York Times. Food Stylist: Cyd Raftus McDowell.

Butter chicken is a great, ever-evolving, cross-continental dish found in Delhi, London, New York, Perth and most points in between. In its purest form, it is yogurt-and-spice-marinated chicken dressed in a velvety red bath comprising butter, onions, ginger and tomatoes scented with garam masala, cumin and turmeric, with a cinnamon tang. This version was adapted from Amandeep Sharma, a young kitchen hand at the restaurant Attica, in Melbourne, Australia, who used to make it for staff meal. It is wildly luxurious. Serve with [basmati rice](#) and [mango chutney](#), with papadums or [naan](#) if you can find them, with extra rice if you cannot. —**Sam Sifton**

INGREDIENTS

Yield: 6 servings

1½ cups full-fat Greek yogurt
2 tablespoons lemon juice
1½ tablespoons ground turmeric
2 tablespoons ground cumin
1 tablespoon garam masala
3 pounds chicken thighs, on the bone
¼ pound unsalted butter
4 teaspoons neutral oil, like vegetable or canola oil
2 medium-size yellow onions, peeled and diced
4 cloves garlic, peeled and minced
3 tablespoons fresh ginger, peeled and grated or finely diced
1 tablespoon cumin seeds
1 cinnamon stick

PREPARATION

Step 1

Whisk together the yogurt, lemon juice, turmeric, cumin and garam masala in a large bowl. Put the chicken in, and coat with the marinade. Cover, and refrigerate (for up to a day).

Step 2

In a large pan over medium heat, melt the butter in the oil until it starts to foam. Add the onions, and cook, stirring frequently, until translucent. Add the garlic, ginger and cumin seeds, and cook until the onions start to brown.

Step 3

Add the cinnamon stick, tomatoes, chiles and salt, and cook until the chiles are soft, about 10 minutes.

Step 4

Add the chicken and marinade to the pan, and cook for 5 minutes, then add the chicken stock. Bring the mixture to a boil, then lower the heat and simmer, uncovered, for approximately 30 minutes.

2 medium-size tomatoes, diced
2 red chiles, like Anaheim, or 1
jalapeño pepper, seeded and diced
Kosher salt to taste
 $\frac{2}{3}$ cup chicken stock, low-sodium
or homemade
 $1\frac{1}{2}$ cups cream
 $1\frac{1}{2}$ teaspoons tomato paste
3 tablespoons ground almonds, or
finely chopped almonds, optional
 $\frac{1}{2}$ bunch cilantro leaves, stems
removed.

Step 5

Stir in the cream and tomato paste, and simmer until the chicken is cooked through, approximately 10 to 15 minutes.

Step 6

Add the almonds, if using, cook for an additional 5 minutes and remove from the heat. Garnish with the cilantro leaves.

Private Notes

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