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| Indian Butter Chicken (Makhani) | |
| http://aucdn.ar-cdn.com/recipes/large/f5909701-f5d1-4d42-b112-9afbbc7928b8.jpgIndian butter chicken, also known as chicken makhani, is a very flavourful dish which you can make as mild or spicy as you like. Serve with basmati rice.  Ingredients  Serves: **2**   * 1 tablespoons oil * 2 shallots, peeled and finely chopped * ¼ brown onion, peeled and chopped * 20g butter * ½ Tablespoon lemon juice * ½ teaspoon garlic * 1cm piece of fresh ginger,peeled and finely chopped * 1 teaspoon garam masala * ½ teaspoon chilli powder * ½ teaspoon ground cumin * 1 bay leaf * 1 ½ Tablespoons natural yogurt * ½ cup (125ml) cream * ½ cup (125ml) tomato puree * 1/8 teaspoon cayenne pepper, or to taste * 1 pinch salt * 1 pinch black pepper * 250g boneless, skinless chicken thighs, cut into bite-size pieces * 1 pinch cayenne pepper * ½ Tablespoon cornflour * 1 ½ Tablespoons water   Preparation method   |  |  |  | | --- | --- | --- | | 1. | To make the sauce: heat half of the oil in a large saucepan over medium high heat.  Fry the shallots and onion until soft and transparent. | | |  |  |  | | 2. | Stir in butter, lemon juice, garlic, ginger, half the garam masala, the chilli powder, cumin and bay leaf.  Cook, stirring, for 1 minute. | | |  |  |  | | 3. | Add tomato puree, and cook for 2 minutes, stirring frequently. | | |  |  |  | | 4. | Stir in the cream and yogurt. Reduce heat to low, and simmer for 10 minutes, stirring frequently.  Season with salt and pepper. Remove from heat and set aside. | | |  |  |  | | 5. | Heat the rest of the oil in a large heavy frypan over medium heat.  Cook chicken until lightly browned, turning once, about 10 minutes.  Reduce heat and season with the rest of the garam masala and cayenne.  Stir in a few spoonfuls of sauce, and simmer until liquid has reduced, and chicken is no longer pink.  Spoon the cooked chicken into the sauce. | | |  |  |  | | 6. | Mix together the cornflour and water, then stir into the sauce.  Adjust seasonings and cook for 5 to 10 minutes, or until the sauce thickens. | | |  |

**Rice (serves 2)**

**Ingredients**

1 cup rice

1 ¾ cups water

**Method**

1. **Boil water and add salt**  
   Pour water into a large saucepan with a tight-fitting lid. Bring to a boil.
2. **Pour in rice**  
   Add it to the boiling water.
3. **Stir once, or just enough to separate the rice**  
   Use a wooden spoon to separate any clumps. Don’t over-stir: That can cause the rice to become sticky.
4. **Cover the pot and simmer**  
   Be sure the lid fits tightly on the pot. Turn down the heat to its lowest setting. Let rice simmer for about 18 minutes, then remove from heat and allow the rice to steam in the pot for another 5 minutes.
5. **Fluff rice with a fork**  
   Just before serving, gently [fluff the rice](https://www.realsimple.com/food-recipes/recipe-collections-favorites/cauliflower-rice-recipes) with a fork to separate the grains.