



Chicken Makhni

Ingredients

- 2 tablespoons peanut oil, divided
- 1 shallot, finely chopped
- ¼ white onion, chopped
- 2 tablespoons butter
- 1 tablespoon ginger-garlic paste
- 2 teaspoons lemon juice
- 2 teaspoons garam masala, divided
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1 bay leaf
- 1 cup tomato purée
- 1 cup half-and-half
- ¼ cup plain yogurt
- Salt and freshly ground black pepper, to taste
- 1 pound boneless, skinless chicken thighs, cut into bite-size pieces
- ¼ teaspoon cayenne pepper (adjust to taste)
- 1 tablespoon cornstarch
- ¼ cup water

Instructions

1. Sauté aromatics:

Heat 1 tablespoon of peanut oil in a large skillet over medium heat. Add the shallot and white onion. Cook until softened and lightly golden, about 3–4 minutes.

2. Build the sauce:

Stir in butter and ginger-garlic paste. Cook for 1 minute. Add lemon juice, 1 teaspoon garam masala, chili powder, cumin, and bay leaf. Stir well to coat the onions in the spices.

3. Add tomato base:

Pour in the tomato purée and simmer the sauce for 5 minutes, stirring occasionally. Lower the heat and add the half-and-half and yogurt. Stir until smooth. Season with salt and pepper.

4. Cook the chicken:

In a separate pan, heat the remaining 1 tablespoon of peanut oil. Add the chicken pieces and sprinkle with cayenne pepper and the remaining 1 teaspoon of garam masala. Sauté until lightly browned and just cooked through, about 6–8 minutes.

5. Combine and simmer:

Add the cooked chicken to the sauce. In a small bowl, mix the cornstarch and water to make a

slurry. Stir it into the sauce to thicken. Simmer on low heat for 10 more minutes, stirring occasionally, until the sauce is rich and velvety.

6. **Serve:**

Remove the bay leaf, taste, and adjust seasoning if needed. Serve hot with basmati rice and naan.