

**Chicken Makhani** (adapted from online recipes posted by Sayed Saquib)

Serves 6-8

## Ingredients:

1 1/2 pounds boneless chicken thighs, slit to absorb marinade.

## Marinade:

1 tsp kosher salt  
2 1/2 tsp red chili powder  
1 cup yogurt (I used goats milk yogurt)  
1 cup white vinegar  
2 tsp. ginger/garlic paste (available at Indian grocers)\*

## Sauce:

4 tbsp butter  
2 tbsp ginger/garlic paste  
1/4 cup grated khoya  
1/4 cup ground cashews\*\*  
28 ounce can diced tomatoes, drained, plus 1/4 juice  
1 1/2 tsp turmeric powder  
1/2 tsp all spice  
2 1/2 tsp red chili powder  
1 cup cream



## Method:

1. Marinate chicken for at least 15 minutes or longer. Remove from marinade and discard marinade.
2. Grill chicken on bbq for 15 minutes. Let rest for 10 minutes and then cut into large chunks and put aside.
3. Heat butter in a large saucepan and saute ginger/garlic paste until it begins to brown.
4. Add khoya and ground cashews.
5. Stir in remaining ingredients except cream and cook over medium heat for 20 minutes.
6. Turn heat to low and stir in cream.
7. Add chicken back in and heat through for 10 minutes.

Serve with basmati rice or naan bread. This recipe is even better if made in the morning and left to sit all day in the fridge so the flavours can develop.

---

[www.happymouth.ca](http://www.happymouth.ca)

*All content and photography copyright (c) 2011 by Robert and Maureen Rose. All rights reserved.*