

Vegetarian Butter Chicken

Serves 6

Pre-Marinade Ingredients:	Amounts:
Roasted Veggie Chicken	1.5lbs or 720grams
Red chili powder	5ml or 1 Teaspoon
Lemon juice	15ml or 1 Tablespoon
Salt	3ml or ½ Teaspoon
Oil/butter/ghee to baste while grilling	As needed
For marinade:	
Plain yogurt, strained	190ml or ¾ cup
Kasuri methi/dried fenugreek leaves	7.5ml or 1.5 Teaspoon
Turmeric	5ml or 1 Teaspoon
Garam masala	5ml or 1 Teaspoon
Mustard oil, <i>or any substitute</i>	25ml or 1.5 Tablespoon
Ginger paste	25ml or 1.5 Tablespoon
For the sauce/Makhani Masala:	
Fresh ginger, made into a paste	2.5 inch piece
Fresh green chili pepper, slit	2-4 pieces
Melted butter	60ml or 4 Tablespoons
Green cardamoms	4 pieces
Cinnamon sticks	1piece 1.5 -2 inch
Cloves	3 pieces
Black cardamom	1 pieces
Methi/fenugreek seeds	5ml or 1 Teaspoon
Tomato puree	800ml or 3 ½ cups
Red chili powder/cayenne pepper	15ml or 1 Tablespoon
Almonds, <i>soaked, peeled and made into a paste</i>	10 pieces
Garam masala	5ml or 1 Teaspoon
Kasuri methi/dried fenugreek leaves, <i>crushed</i>	10ml or 2 Teaspoon
Sugar	10ml or 2/3 Tablespoon
Heavy cream	125ml or ½ cup + 2 Tablespoon

Preparation:



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Apply red chili powder, lemon juice and salt to the roasted veggie chicken and set aside for 20 minutes. This is the first marination.

Combine strained yogurt, red chili powder, salt, ginger paste, lemon juice, garam masala powder and mustard oil. Apply this marinade to the chicken and refrigerate for three to four hours; overnight works better.

Put the roasted veggie chicken on skewers and cook on a grill or a preheated oven at 400°F in a frying pan, for about 8 minutes while turning them over mid way. Cook until done. Do not overcook, as the roasted veggie chicken will dry out and get tough. Baste it with butter/ghee/oil a couple of times while cooking.

Heat butter/ghee or oil in a thick bottomed pan. Add green cardamoms, black cardamom, cloves and cinnamon. Sauté for a couple of minutes or till they start to sizzle and get fragrant; add the methi/fenugreek seeds. When the methi seeds sizzle, add ginger paste and the slit green chillies. Cook for five to eight minutes; the water from the paste would have evaporated and the ginger paste would have reduced in quantity.

Add tomato puree, red chili powder, and salt. Cook at medium heat for about 15 – 20 minutes. The puree will reduce to a thick paste and the oil/ghee will separate from the sides of the pan.

Add 2.5 cups of hot water to the pan (*or if you want it less soupy and want the sauce to kind of coat the chicken pieces and have a little bit extra, add less water or simmer for longer time to achieve the pref. consistency as per your taste*), add the almond paste and bring to a boil. Reduce heat and simmer for about 15 minutes; add sugar and crushed kasuri methi.

Add cooked grilled roasted veggie chicken pieces. Stir well to combine – the roasted veggie chicken will be well coated with the sauce. Cover and simmer for eight to ten minutes; Lower the heat and add **garam masala** and the heavy cream. Stir in the cream and simmer at low heat for about five more minutes.



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- Garnish with fresh cilantro and add a splash of cream before serving.

- For the Rice:

Basmati Rice(Raw)

600grams

Water

1 litre

For the rice:

1. Mix all rice together and rinse twice with cold water.
2. Place rice in rice cooker and add fresh water and cook.
3. When the rice is finished, let stand 10 minutes to dry out.

To assemble the dish.

1. Place rice down first.
2. Ladle sauce and top over rice.

Enjoy!!

Special Notes;

