

Butter Chicken Sauce — 2 Portions

Ingredient	2-Portion Amount
Canola oil	1½ tsp (7 ml)
Yellow onion, sliced	110 g
Ginger paste	1 tsp (5 g)
Garlic paste	1¾ tsp (9 g)
Red chili powder	⅛ tsp
Turmeric	⅛ tsp
Garam masala	¼ tsp
MDH Kitchen King masala	¼ tsp
Kasoori methi	⅛ tsp
Cardamom powder	⅛ tsp
Smoked paprika	⅓ tsp
MDH Tandoori BBQ masala	¼ tsp
MDH Butter Chicken masala	¼ tsp
MDH Chicken Curry masala	⅓ tsp
Fresh diced tomatoes	85 g
Marinara sauce	85 ml
Cilantro	1½ tsp chopped
Kosher salt	¾ tsp
Greek yogurt	25 g
Sour cream	65 g
Unsalted butter	15 g
Honey	1½ tsp (7 g)
Sugar	⅛ tsp
Water	150 ml
36% cream	65 ml
Cream cheese	25 g

Method

1. Heat the **oil** in a small saucepan over medium heat.
2. Add **ginger and garlic paste**. Sauté until lightly golden.
3. Add the **onion** and cook until golden brown.
4. Add **diced tomatoes, all the spices, and salt**. Cook until the mixture becomes well cooked and the oil begins to separate.
5. Add the **marinara sauce, water, yogurt, honey, sugar, cilantro, and cream**.
6. Reduce the heat to low and simmer for **20–25 minutes**, stirring occasionally.
7. Add sour **cream, cream cheese, and butter**. Stir until completely incorporated.
8. Blend until **completely smooth**.
9. If the sauce is too thick, add a little water or cream to reach your desired consistency.
10. Taste and adjust **salt, sweetness, and heat**.

Chicken Tikka Marinade — 2 Portions

Ingredient	2-Portion Amount
Ginger paste	2¼ tsp (11 g)
Garlic paste	2¼ tsp (11 g)
Oil	2 tbsp (30 ml)
Salt	¾ tsp (4 g)
Lemon juice	1½ tsp (7 ml)
MDH Garam Masala	⅓ tsp
Turmeric	⅛ tsp
Cumin powder	⅛ tsp
Coriander powder	⅛ tsp
Cayenne pepper	⅛ tsp
Paprika	1¼ tsp (4 g)
Chaat masala	⅛ tsp
Black pepper	⅛ tsp
Red chili powder	1½ tsp (4 g)
Cilantro, chopped	1 tbsp (4 g)
MDH Tandoori BBQ Masala	1 tsp (3 g)
Kasoori methi	⅛ tsp
MDH Kitchen King Masala	½ tsp (1½–2 g)
Cardamom powder	⅛ tsp
Green chili	½ tsp finely chopped
Greek yogurt	170 g

Method

1. Add **all marinade ingredients** to the blender.
2. Blend until you have a **smooth, thick paste**.
3. Cut approximately **12 oz (340 g) boneless chicken** into tikka-sized pieces.
4. Mix the chicken thoroughly with the marinade.
5. Cover and refrigerate for **at least 2 hours**. For better flavor, **4–12 hours** works well.
6. Add chicken tikka to hot sauce and simmer for 5 mins.
7. Cook in a **very hot oven (450°F / 230°C)** until the chicken is cooked through and has some charred edges, about **15–20 minutes**, depending on piece size.
8. For the **butter chicken**, cut the cooked tikka into bite-sized pieces and add it to the butter chicken sauce.

For your 2-portion Butter Chicken

Use the **2-portion butter chicken sauce from the previous recipe**, then add approximately **8–10 oz (225–280 g) cooked chicken tikka** to it.