FOOD & CULINARY

Authentic Butter Chicken Recipe By Sanjeev Kapoor

PUBLISHED
November 25, 2026

REFERENCE
#1795580855101805

Introduction: The Magic of Sanjeev Kapoor's Butter Chicken

When it comes to Indian cuisine, few dishes command the same universal love and respect as butter chicken. Known in Hindi as **Murgh Makhani**, this iconic dish has traveled from the bustling streets of Delhi to restaurant menus around the globe. And while countless versions exist, the **Authentic Butter Chicken Recipe By Sanjeev Kapoor**stands as the gold standard. Chef Sanjeev Kapoor, a household name in India and a culinary ambassador worldwide, has perfected this dish through decades of experience. His recipe captures the soul of North Indian cooking—rich, creamy, mildly spiced, and deeply satisfying. In this article, we will explore every detail of this celebrated recipe, from its origins to the final garnish, so you can recreate restaurant-quality butter chicken in your own kitchen.

The Legacy Behind the Authentic Butter Chicken Recipe By Sanjeev Kapoor

Sanjeev Kapoor is not just a chef; he is a phenomenon. With a career spanning over three decades, he has introduced millions of people to the joys of Indian cooking through his television shows, cookbooks, and restaurants. His approach to butter chicken is rooted in tradition but refined for modern palates. The **Authentic Butter Chicken Recipe By Sanjeev Kapoor**reflects his philosophy: respect the ingredients, understand the techniques, and cook with love. This recipe is a testament to his belief that simple, high-quality ingredients, when handled with care, can produce extraordinary results.

The dish itself has a fascinating history. Butter chicken was born in the 1950s at the famous Moti Mahal restaurant in Delhi. Legend has it that the chefs created it by simmering leftover tandoori chicken in a rich tomato-butter gravy. Over time, the recipe evolved, and Chef Kapoor's version has become one of the most trusted and beloved adaptations. It balances the tanginess of tomatoes with the creaminess of butter and cream, while a medley of spices adds warmth without overwhelming the palate.

Key Ingredients for Success

Before you begin cooking, it is essential to gather the right ingredients. The **Authentic Butter Chicken Recipe By Sanjeev Kapoor**relies on a careful selection of pantry staples and fresh produce. Here is what you will need:

For the Marinade:

- 500 grams boneless chicken thighs (or breast, but thighs stay juicier)
- 1 cup thick yogurt (preferably hung yogurt for better coating)

- 1 tablespoon ginger-garlic paste
- 1 teaspoon red chili powder (adjust to taste)
- 1/2 teaspoon turmeric powder
- 1 teaspoon garam masala
- 1 tablespoon lemon juice
- Salt to taste

For the Gravy:

- 3 tablespoons unsalted butter
- 2 tablespoons oil (vegetable or sunflower)
- 2 large onions, finely chopped
- 4 large tomatoes, pureed
- 1 tablespoon ginger-garlic paste
- 2 green chilies, slit (optional for heat)
- 1 teaspoon cumin seeds
- 1 teaspoon garam masala
- 1 teaspoon dried fenugreek leaves (kasuri methi)
- 1/2 cup heavy cream
- 1 teaspoon sugar (to balance the acidity of tomatoes)
- Salt to taste
- Fresh coriander leaves for garnish

Using fresh ingredients is crucial. The **Authentic Butter Chicken Recipe By Sanjeev Kapoor**emphasizes the importance of quality butter and cream. Do not substitute low-fat versions, as they alter the texture and taste significantly.

Step-by-Step Cooking Instructions

Now, let us dive into the actual cooking process. Follow these steps carefully to achieve the perfect balance of flavors.

Step 1: Marinate the Chicken

Begin by cleaning the chicken pieces and patting them dry with a paper towel. In a large bowl, combine the yogurt, ginger-garlic paste, red chili powder, turmeric, garam masala, lemon juice, and salt. Whisk until smooth. Add the chicken pieces and coat them thoroughly with the marinade. Cover the bowl and refrigerate for at least **2 hours**, but overnight is ideal. This allows the spices to penetrate the meat deeply, resulting in tender, flavorful chicken.

Step 2: Cook the Marinated Chicken

Preheat your oven to 200°C (400°F). Arrange the marinated chicken pieces on a baking tray lined with foil or greased with a little oil. Alternatively, you can cook the chicken on a grill pan or stovetop skillet for a charred effect. Bake for about 20–25 minutes, turning halfway through, until the chicken is cooked through and slightly charred on the edges. Once done, let it rest for a few minutes, then cut into bite-sized pieces. This step is integral to the **Authentic Butter Chicken Recipe By Sanjeev Kapoor**because the char adds a smoky depth to the final dish.

Step 3: Prepare the Base Gravy

Heat butter and oil together in a heavy-bottomed pan over medium heat. The combination prevents the butter from burning. Add cumin seeds and let them sizzle for a few seconds. Then, add the finely chopped onions and sauté until they turn golden brown. This takes about 8–10 minutes. Be patient—the caramelization of onions builds the foundation of the gravy's sweetness and richness. Next, add the ginger-garlic paste and green

chilies, and cook for another minute until the raw smell disappears.

Step 4: Add the Tomato Puree

Pour in the tomato puree and stir well. Reduce the heat to low and let the mixture simmer for about 15–20 minutes. Stir occasionally to prevent sticking. You will notice the puree thickening and the oil separating from the sides. This is a good sign—it means the tomatoes have cooked down properly. At this stage, add salt, garam masala, and sugar. The sugar offsets the tartness of the tomatoes and is a key secret in the **Authentic Butter Chicken Recipe By Sanjeev Kapoor**.

Step 5: Blend the Gravy (Optional but Recommended)

For a silky, restaurant-style texture, allow the gravy to cool slightly and then blend it using an immersion blender or a countertop blender until smooth. This step is not mandatory, but it elevates the dish. Chef Kapoor often recommends blending to achieve that velvety consistency that butter chicken is famous for. If you prefer a chunkier gravy, you can skip this step.

Step 6: Combine the Gravy and Chicken

Return the blended or unblended gravy to the pan. Add the cooked chicken pieces and stir gently to coat them evenly. Pour in the heavy cream and add the crushed dried fenugreek leaves (kasuri methi). Using your palms to crush the fenugreek leaves releases their aroma. Simmer the curry on low heat for another 10 minutes, allowing the flavors to meld together. Do not boil vigorously after adding the cream, as it might curdle. Taste and adjust salt and spices as needed.

Step 7: Finish with Butter and Garnish

Just before serving, add an extra tablespoon of butter for that signature glossy finish. Garnish with a swirl of cream and a sprinkle of fresh coriander leaves. Your **Authentic Butter Chicken Recipe By Sanjeev Kapoor**is now ready to be enjoyed.

Tips for the Perfect Butter Chicken Every Time

Even experienced cooks can find butter chicken tricky. Here are some expert tips inspired by Chef Kapoor's teachings to help you nail it:

- Use bone-in or boneless? Boneless chicken thighs are preferred for their tenderness, but bone-in pieces add more flavor to the marinade. Choose based on your preference.
- Do not skip the marination. The yogurt and spice marinade tenderizes the chicken and infuses it with flavor. A minimum of 2 hours is essential.
- Control the heat. Butter chicken should be mildly spiced, not fiery. Adjust the red chili powder to your tolerance.
- Kasuri methi is non-negotiable. Dried fenugreek leaves give butter chicken its distinctive aroma and slight bitterness that balances the creaminess.
- Fresh cream matters. Use heavy cream with at least 35% fat content. Low-fat cream will make the gravy watery and less luscious.
- Simmer, do not boil. Gentle simmering allows the flavors to develop without breaking the cream.

Serving Suggestions and Pairings

The **Authentic Butter Chicken Recipe By Sanjeev Kapoor** is wonderfully versatile. Traditionally, it is served with **naan bread**—especially butter naan or garlic naan—or with **steamed basmati rice**. The mild, creamy gravy also pairs beautifully with **roti**, **paratha**, or even **jeera rice**(cumin-flavored rice). For a complete meal, consider serving it alongside a simple cucumber salad or some pickled onions to cut through the richness.

You can also use leftover butter chicken as a filling for wraps, as a topping for baked potatoes, or even as a pizza base sauce (a popular fusion idea). The possibilities are endless, and the flavors only improve the next day as they continue to meld.

Variations on the Classic Recipe

While the **Authentic Butter Chicken Recipe By Sanjeev Kapoor**is a masterpiece in its own right, you can customize it to suit dietary needs or personal preferences:

- Vegetarian version: Replace chicken with paneer (Indian cottage cheese) or vegetables like cauliflower and bell peppers. Follow the same marinade and gravy process.
- Healthier twist: Use low-fat Greek yogurt in the marinade and substitute half the cream with cashew paste blended with milk. Reduce the butter slightly.
- Smoky flavor: For an authentic dhaba-style smokiness, heat a small piece of charcoal on a gas flame until red hot. Place it in a steel bowl inside the pot of prepared butter chicken, add a drop of ghee on the charcoal, and cover immediately for 5 minutes.
- Spicier version: Add an extra teaspoon of red chili powder or some chopped fresh green chilies to the gravy if you like more heat.

Why This Recipe Works

The brilliance of the **Authentic Butter Chicken Recipe By Sanjeev Kapoor**lies in its balance. Every component plays a role: the yogurt tenderizes, the butter enriches, the tomatoes brighten, and the cream smoothens. The spices are layered—first in the marinade, then in the gravy—so that no single flavor dominates. The use of kasuri methi at the end adds an herbal note that is unmistakably characteristic of this dish. It is a recipe that respects tradition while being accessible to home cooks.

Moreover, Chef Kapoor's method is forgiving. Whether you are a novice or an experienced cook, the instructions are clear and the results are consistently good. The recipe also scales easily; you can double it for a party or halve it for a quiet dinner.

Frequently Asked Questions

Can I use store-bought tandoori chicken for this recipe?

Yes, if you are short on time, you can use pre-cooked tandoori chicken from a store or leftover grilled chicken

Related Articles

- **Lion King Food Web**
  URL: https://signage.openstack.org/lion-king-food-web.pdf
- **Halogen Oven Recipes**
  URL: https://signage.openstack.org/halogen-oven-recipes.pdf
- **Lion King Food Chain**
  URL: https://signage.openstack.org/lion-king-food-chain.pdf
- **Food Chains And Energy In Ecosystems Lab Answers**
  URL: https://signage.openstack.org/food-chains-and-energy-in-ecosystems-lab-answers.pdf

TOPIC INDEX

#authentic • #butter • #chicken • #recipe • #sanjeev

DIGITAL EDITION

authentic-butter-chicken-recipe-by-sanjeev-ka

DIGITAL EDITION

authentic-butter-chicken-recipe-by-sanjeev-ka

DIGITAL EDITION

authentic-butter-chicken-recipe-by-sanjeev-ka

DIGITAL EDITION

authentic-butter-chicken-recipe-by-sanjeev-ka