



The Butchart Gardens®

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NATIONAL HISTORIC SITE OF CANADA

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Butter Chicken

Makes approximately 6 servings



Ingredients	Metric	US
Oil	50 ml	3 Tbsp.
Yellow onion, diced	300 grams	.6 lb
Garlic, minced	30 grams	1 oz
Ginger, minced	30 grams	1 oz
Kashmiri powder	30 grams	1 oz
Cumin powder	45 grams	1.5 oz
Coriander powder	45 grams	1.5 oz
Turmeric powder	45 grams	1.5 oz
Fresh tomatoes, cubed	8	8
Water	500 ml	2 cups
Butter, halved	225 grams	½ lb
Cashews	200 grams	.4 lb
Garam masala powder	30 grams	1 oz
Cilantro, chopped	1 bunch	1 bunch
Fenugreek leaves, dried	30 grams	1 oz
Heavy cream	250 ml	1 cup
Salt	to taste	to taste
Raw chicken breast, cubed	500 grams	1 lb
Basmati rice	500 ml	2 cups

Method:

1. Add oil and sweat onions, garlic and ginger on medium low heat until brown.
2. Add Kashmiri, cumin, coriander and turmeric and cook for 5 minutes.
3. Add chopped tomatoes, simmer for 20 minutes with lid on, stirring occasionally.
4. Add water and simmer for 30 minutes with lid on, stirring occasionally.
5. In a pan melt ¼ lb butter, add cashews and cook until soft, then add to the butter chicken mixture.
6. Add garam masala, remaining ¼ lb butter, cilantro and puree until smooth.
7. Add fenugreek leaves and heavy cream, season with salt.
8. Sauté chicken in a separate pan and simmer in sauce to finish cooking.
9. Serve with basmati rice.