

Butter Chicken

with Pinot Noir



Pair classic Indian butter chicken with locally made Pinot Noir for a delicious cold weather meal. With the warming tannins of a red wine and the rich, spice of the curry, you can enjoy them together as a flavourful, luxurious, warming winter meal.

Butter Chicken

with Pinot Noir



Serves

Four



cook

+/- 40mins



equipment

stovetop

Ingredients

The Chicken

500g skinless chicken thighs in bite-sized pieces
1/2 cup Greek yogurt
1 tablespoon ginger paste
1 tablespoon garlic paste
1 teaspoon ground cumin
1 teaspoon ground coriander
1/2 teaspoon turmeric
1/2 teaspoon smoked paprika
Salt and pepper, to taste

The Curry Sauce

2 tablespoons ghee or clarified butter
1 large brown onion, finely chopped
2 teaspoons ginger paste
2 teaspoons garlic paste
1 teaspoon garam masala
1 teaspoon ground fenugreek leaves
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 can (14 oz) crushed tomatoes
1 cup heavy cream or coconut cream (DF)
1/4 cup of thick cashew cream
Salt and sugar, to taste
Fresh cilantro leaves, for garnish

Method

1. In a bowl, combine all the marinade ingredients and mix well. Add the chicken pieces and coat them thoroughly with the marinade. Cover the bowl with plastic wrap and refrigerate for at least 2 hours, or overnight for the best flavour.
2. After marinating, cook the chicken. The chicken can be prepared multiple ways depending on how the dish is made: you could pre-cook the chicken in the oven before adding to a pot once the sauce is cooked, you could brown the chicken in a dutch oven and move the entire meal from the stovetop to an oven in the last session of cooking, or you could add the marinated ingredients into a slow cooker with everything else and cook on low for 8 hours. To cook in a high-walled saucepan, heat oil and add chicken to the pot. Cook until browned.
3. To make your own cashew cream, add soaked cashews and two tablespoons of water to a blender. Otherwise, set aside 1/4 cup of cashew cream. Heat ghee in a saucepan until melted then cook onions until translucent.
4. Stir in the ginger and garlic paste and cook for another minute until fragrant. Add the garam masala, fenugreek leaves, cardamom, cinnamon, cloves, and nutmeg. Cook for a minute to release their flavours.
5. Pour in the crushed tomatoes and cook for about 10 minutes, allowing the sauce to thicken and the flavours to meld. Stir in the cashew paste and heavy cream. Simmer gently for another 10 minutes, adjusting the seasoning with salt and a pinch of sugar if needed.
6. Add the chicken pieces to the sauce and simmer for an additional 5-7 minutes to allow the chicken to absorb the flavours. Sprinkle some cilantro leaves over the dish just before serving.



Notes

Buy Find organic and free-range chicken thighs on our website. If butter chicken is your go-to midweek meal, then sign up to our Organic Meat Club and have kitchen staples like chicken thighs delivered right to your door every week.

If you can't find fenugreek leaves you can use celery leaves, or collard as an alternative.

Cook For a baked version, add the chicken and vegetables alongside the tomatoes, cashews and heavy cream and allow to cook for about 20 minutes in a medium temp oven.

Cook similarly in a slow cooker or instant cooker.

Serve Generally butter chicken is simple, with added side salads, naan breads and rice. However, to pack more veggies into your diet you could include peas, carrot, capsicum, broccoli or potato.

Plate in a shallow, wide bowl with a bright coloured garnish and a glass of briefly chilled Jones Rd Pinot Noir

