

Marinated Chicken

1. 800g boneless, skinless chicken thighs, cut each thigh into 3 pieces (you can also use breasts)
2. 3 cloves garlic
3. 1-inch pc ginger
4. $\frac{1}{3}$ cup full-fat plain yogurt
5. 2 tsp kashmiri chili powder or paprika (I prefer smoked paprika)
6. 1 tsp garam masala (store bought, or see recipe below)
7. 1 tsp ground coriander
8. $\frac{1}{2}$ tsp turmeric powder
9. 1 tsp cayenne pepper, or to taste
10. $\frac{3}{4}$ tsp salt

Butter Chicken Gravy

1. 5 cloves garlic
2. 2-inch piece ginger, sliced
3. $\frac{1}{2}$ medium onion, chopped
4. 1 can (355 ml) diced or crushed tomato, unsalted if possible
5. $\frac{1}{4}$ cup raw cashew nuts (optional)
6. 3 Tbsp unsalted butter
7. 1 Tbsp kashmiri chili powder or paprika
8. 2 tsp garam masala
9. 1 tsp cayenne pepper, or to taste
10. $\frac{1}{4}$ tsp ground cloves
11. $\frac{1}{4}$ tsp ground cardamom
12. 1 cup whipping cream
13. $\frac{1}{2}$ - 1 tsp salt (if your tomato is salted you will need less)
14. 1 Tbsp brown sugar, packed
15. Lemon juice, as needed
16. $\frac{1}{2}$ tsp kasoori methi (dried fenugreek leaves)
17. Green chilies, to taste, sliced (optional)

Garam Masala

1. 10-inch cinnamon sticks
2. 2 tsp black peppercorns
3. 5-6 green cardamom pods
4. 2 Tbsp cumin seeds
5. 2 Tbsp coriander seeds
6. 1 star anise
7. 1 $\frac{1}{2}$ tsp whole cloves
8. $\frac{1}{2}$ tsp ground nutmeg
9. 2 tsp fennel seeds