

# Chicken Makhani

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1/4	cup	plain yogurt
1/2	teaspoon	fresh garlic - minced
1/2	teaspoon	fresh ginger root - peeled and minced
2	teaspoons	lemon juice - freshly squeezed
1/4	cup	vegetable oil
1/2	teaspoon	garam masala
1/2	teaspoon	ground cumin
1/2	teaspoon	ground coriander
1	teaspoon	salt
4	whole	chicken breasts boneless and skinless - cut into 1" squares
1	cup	fresh tomatoes - blended
1/4	teaspoon	fresh garlic - minced
1/4	teaspoon	fresh ginger root - peeled and minced
1	tablespoon	butter
1	teaspoon	salt
1/2	cup	cream
1/2	teaspoon	fenugreek powder
2	tablespoons	fresh cilantro - chopped

In a medium bowl place the yogurt, 1/2 teaspoon of garlic and ginger, lemon juice, vegetable oil, garam masala, cumin, coriander, and the first 1 tspn of salt. Stir together. Add the chicken and marinate for 24 hours in the refrigerator.

Place the marinated chicken pieces on skewers. Grill them for 4-5 minutes or until just done.

In a medium large saucepan place the blended tomatoes, the 1/4 tspn of garlic and ginger, butter and the second teaspoon of salt. Bring to a boil and then simmer for 1/2 hour.

Remove chicken from skewers. Add to saucepan and cook for 3 minutes, or until heated.

Add cream and bring to a boil.

Add fenugreek and stir it in.

Serve with chopped cilantro on top.