



SPOTLIGHT RECIPE

MURGH MAKHANI CHICKEN WITH TURMERIC RICE

This is a classic Indian dish that originated in Old Delhi. It is famous for its rich, creamy tomato-based gravy (makhani) and tender marinated chicken.

Serving it with Turmeric Rice adds a vibrant color and a mild, earthy fragrance that perfectly complements the luscious sauce.

SERVES 6



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INGREDIENTS

- 11 cups plain yogurt
- 2 tablespoons lemon juice
- 2 tablespoons ginger, minced
- 2 tablespoons garlic, minced
- 1 tablespoon garam masala
- 1 teaspoon red chili powder
- 1 teaspoon turmeric
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 2 1/2 pounds chicken thighs, each thigh cut into 3 pieces
- 1/2 cup butter
- 1 cinnamon stick
- 5 each cardamom pods
- 5 each garlic cloves
- 1/2 cup onion, diced
- 1 tablespoon garlic, chopped
- 1 cup tomatoes, diced, with juice
- 1/2 cup heavy cream
- 1 tablespoon cilantro

DIRECTIONS

In a large bowl, whisk together the yogurt, lemon juice, ginger, garlic, garam masala, red chili powder, turmeric, salt and pepper. Add the chicken, coat thoroughly and place on a sheet pan; refrigerate for at least 3 hours.

Preheat the oven to 400 F.

Cook the chicken 15 to 20 minutes until lightly charred and nearly cooked through. In a pot, add the butter and heat until melted. Add the cinnamon, cardamom and cloves and sauté for 1 minute until fragrant. Add the onion and garlic and sauté until translucent. Pour in the tomatoes and the cream. Add the chicken. Simmer on medium-low heat for 20 to 30 minutes and garnish with the cilantro.