

YIELD: 4

Butter Chickpeas

Butter Chickpeas is a vegetarian version of the classic Butter Chicken. An easy, loaded with flavor butter chickpea curry will rival any butter chicken that you have ever tasted!!! A must try recipe.

PREP TIME	COOK TIME	TOTAL TIME
20 minutes	27 minutes	47 minutes

Ingredients

Group-1

- 4 tablespoons butter
- [1/4 teaspoon cumin seeds](#)
- 1 and 1/2 cups finely chopped onion (about 1 large)
- 2 large garlic cloves, crushed
- 2 teaspoons crushed ginger
- 1 teaspoon salt, divided (or to taste)

Group-2

- [2 tablespoons Kasoori methi, refer notes](#)
- 2 and 1/2 teaspoons coriander powder
- 1/2 teaspoon Cayenne pepper powder (refer notes)
- 1/4 teaspoon garam masala powder
- [One 15-ounce can tomato sauce](#)
- [1/4 cup plus 2 tablespoons raw cashews, made into a fine powder](#)
- [Two 15-ounce cans chickpeas, drained and rinsed](#)
- 1/4 to 1/2 cup water

Group-3

- 1/2 cup heavy cream
- 2 tablespoons honey
- 1 to 2 pinches orange food color (optional)



Instructions

1. Heat a large skillet over medium heat, add butter and let melt.
2. Add cumin seeds and let it toast for about 10 seconds and then stir in chopped onion, crushed garlic, ginger and 1/2 teaspoon salt. Cook, stirring often, until onions get golden brown color (4-5 minutes).
3. Add kasoori methi, coriander powder, cayenne and garam masala powder. Cook for 2 minutes, **stirring constantly**, until spices are toasted well (don't let it burn).
4. Add tomato sauce, cashew powder, chickpeas and 1/4 cup water stir well, reduce heat to low, cover and cook for 10 minutes (stirring every 3-4 minutes to make sure that it does not burn in the bottom).
5. Uncover, stir in heavy cream, honey, orange food color and remaining salt. Let simmer for about 2 minutes. (Stir in additional 2 to 4 tablespoons water if the curry looks too thick).
6. Remove from heat and let curry rest for few minutes before serving.

Delicious served with naan and/or rice

Notes

Tomato Sauce - Tomato sauce is found in cans in the canned tomato section of your grocery store. **DO NOT USE jarred MARINARA SAUCE / PASTA SAUCE / PIZZA SAUCE instead.**

Kasoori methi - Kasoori methi is dried fenugreek leaves and is one the essential ingredient in an authentic butter chicken recipe. However, it can be skipped if you don't have it stocked.

Color : Traditional butter chicken is always in a iconic deep orange color that is achieved by adding orange food color. However, the food color can be absolutely skipped and it will not affect the flavor in any way.

Cashew powder – Grind raw cashews into a fine powder using any dry spice grinder or coffee grinder. Stop the grinder every few seconds and give a good shake con continue grinding. This step is important, since the cashew powder will start clumping up due to the high fat content.

Cayenne – Cayenne is Indian chili powder.

Spicy – If you like it spicier, then increase cayenne pepper.

Salt - Salt depends on the type of tomato sauce used and your taste preference. Use accordingly.

Chickpeas - Instead of canned chickpeas, use 3 cups of cooked chickpeas



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CUISINE: indian / **CATEGORY:** Dinner

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