



Welcome to our kitchen, fellow **Gastronome**! What would you like to do?

Enter a keyword:

Pick a category:

All

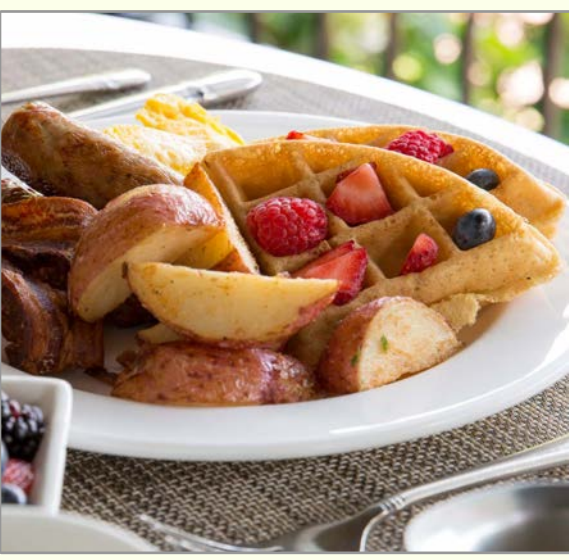
Get a recipe!

Made something *yummy* and want to **share**?

Submit a recipe!

Let's cook!

Pick the meal you want to cook and we'll show you all the possibilities!



Breakfast



Lunch



Dinner



Dessert



What's in your kitchen?

Don't see your ingredient? Enter it here!

Search

Find a recipe using ingredients you already have and prevent food waste!

Meat

☐ Beef☐ Chicken☐ Pork☐ Lamb

Vegetables

☐ Bell Pepper☐ Broccoli☐ Brussel Sprouts☐ Cabbage☐ Carrot☐ Cauliflower☐ Celery☐ Cucumber☐ Green Beans☐ Lettuce☐ Mushroom☐ Peas☐ Potato☐ Spinach☐ Tomato☐ Zucchini

Fruits

☐ Apple☐ Banana☐ Blackberry☐ Cantaloupe☐ Grapes☐ Honey Dew☐ Orange☐ Peach☐ Pear☐ Strawberry☐ Raspberry☐ Watermelon

Grains and Legumes

☐ Barley☐ Black Bean☐ Corn☐ Farro☐ Oatmeal☐ Red Bean☐ Rice☐ Quinoa

Get a recipe!

Trending Recipes

Honey Mustard Glazed Salmon



Recommended Recipes

Click on a recipe card for more information and instructions.

Recommended by Chefs

Recommended by Home Cooks

Recommended by Beginner Cooks

Recommended by Nutritionists

Cedar Planked Salmon

4/5

+



This is a dish my brother prepared for me in Seattle. It is by far the best salmon I've ever eaten. I like to serve it with an Asian-inspired rice and roasted asparagus.

Salmon

Cedar

Grilled

Served **1342** times!

Sirloin Veggie Kabobs

4/5

+



After a wild night marinating in a slightly sweet soy sauce and lemon-lime mixture, sirloin steak chunks are skewered with veggies and grilled. You'll want to make these again and again!

Veggies

Beef

Kabob

Grilled

Served **498** times!

Chicken Breasts Pierre

5/5

+



One of my husband's favorites. I've been making this for over fifteen years, and he's not sick of it yet! Serve with pan sauces, crusty French bread and a tossed green salad.

Chicken

Tomato

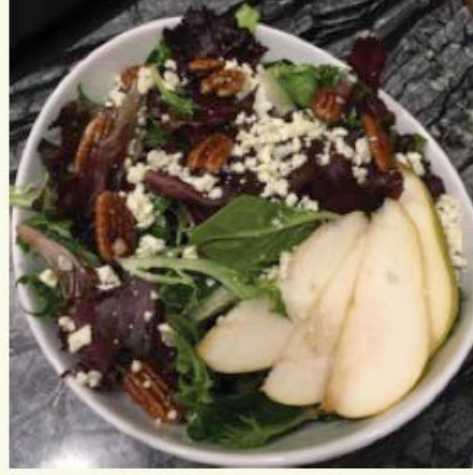
Lean

Served **3540** times!

Roquefort Pear Salad

5/5

+



This is the best salad I've ever eaten and I make it all the time. It is tangy from the blue cheese, fruity from the pears, and crunchy from the caramelized pecans. The mustard vinaigrette pulls it all together.

Salad

Pear

Cheese

Served **2965** times!

1 2 3 4 5 >

Butter Chicken Curry

4/5



Made with love by: [ChefBoyarMee](#)

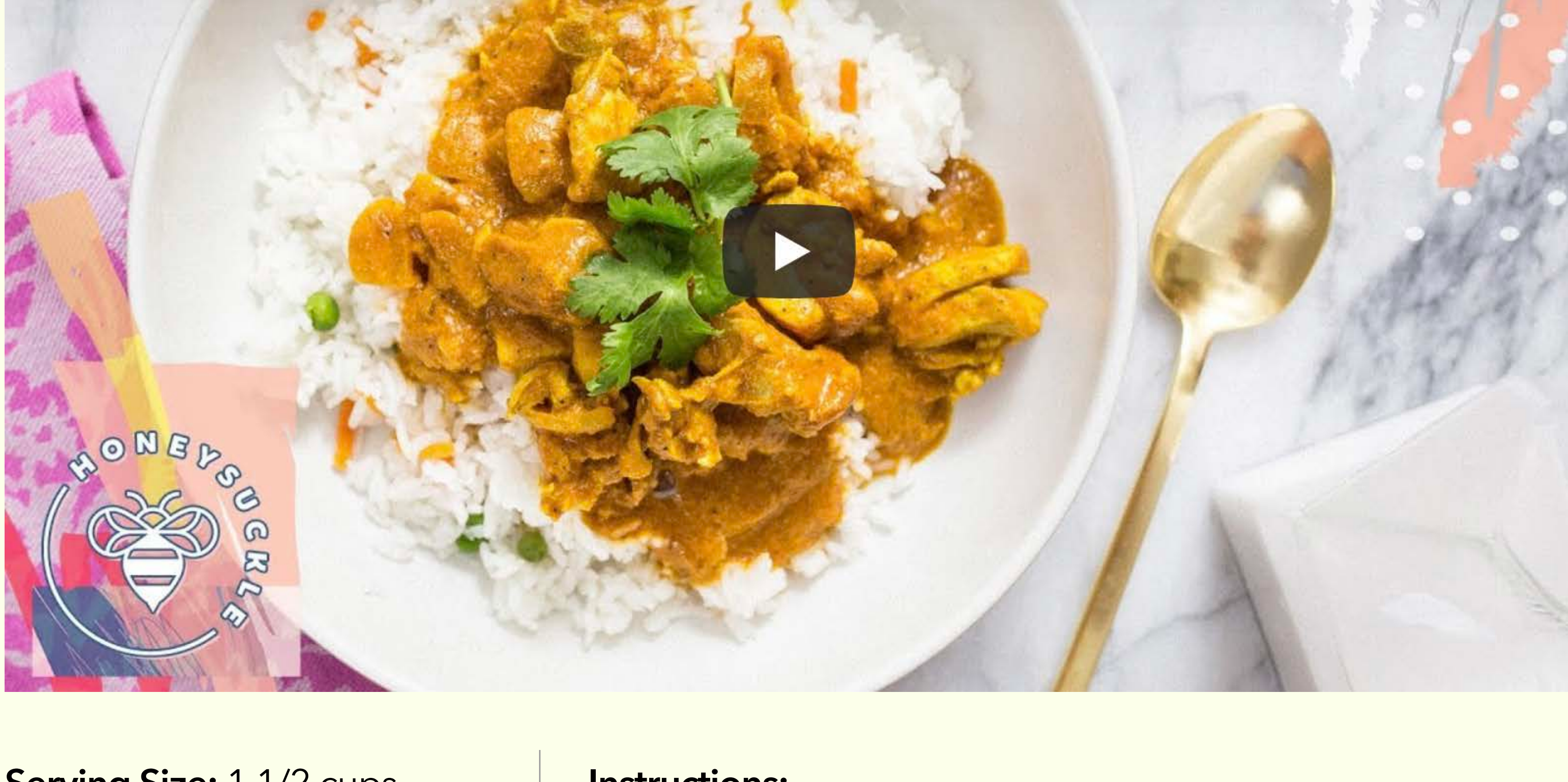


Difficulty: Beginner Prep: 25 min
Cook: 30 min

Description:
Butter Chicken Curry is India's most popular curry that is globally known. The curry is rich in butter and cream and an all-around family friendly dish. The base of the curry is a tomato and onion sauce. The dish can be served right over a bed of white basmati rice or a grain of your choice.

- Chicken
- Indian
- Curry
- Rice Dish
- Dinner
- Entree
- Stove Top

Served **3,540** times!



Serving Size: 1 1/2 cups

Amount of Servings: 4

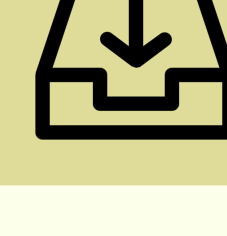
Ingredients:

- 1 lb Chicken Thigh
- 2 tsp Tumeric
- 3 tsp Garam Masala
- 2 tsp Cumin
- 1 tsp Kosher Salt
- 1 cup Greek Yogurt
- 3-4 tbsp Olive Oil
- 1 Onion
- 4 Garlic Cloves
- 1 1/2 Ginger
- 1/4 tsp Cardamom
- 1/4 tsp Paprika
- 1/4 tsp Cinnamon
- 1/4 cup Butter
- 1/4 cup Coconut Milk
- 2 cup Crushed Tomato
- Salt

Instructions:

- Cut the onion into chunks and saute, mince the garlic cloves, and grate the ginger
- In a big bowl, put together the chicken thigh, 1 tsp tumeric, 1 tsp garam masala, 1 tsp cumin, 1 tsp kosher salt, and greek yogurt.
- Mix the big bowl together and make sure that the chicken is covered with the mixture. Leave the chicken to marinate for 20 minutes.
- In a dutch oven, add olive oil, onion, garlic, and ginger together.
- Sautee until fragrant, then add garam masala, cumin, tumeric, cardamom, paprika, and cinnamon. Stir to toast up.
- Add the marinated chicken into the dutch oven and mix well for about 5 min on medium-high heat.
- Add the crushed tomatoes into the dutch oven
- Stir the mixture and let it simmer for 20 minutes on low heat.
- Add butter and coconut milk and let it simmer for 5-10 minutes more to thicken the curry
- Serve over Basmati Rice

I made this!



Share this recipe:



Additional Notes from the Main Chef

This is my all time favorite recipe and I absolutely love making it for my family - the kids love it, the husband loves it, and all of our friends and family love it. This is definitely one of my fast and easy "go to" recipes for any occasion - family gathering, work pot luck, or for everyday. It is extremely easy to whip up together in less than an hour - if I am low on time, I can also make this recipe with my instant pot. I just love the warm spices and creamy coconut milk in the curry sauce.



Indian curry is one of my favorite types of curry - but it's not always family friendly if it's too spicy. The recipe I have here is a recipe inspired by the Indian Butter Chicken Curry given to me by my neighbor. For the most part, the recipe is really similar to the recipe I got - I just tweaked the measurements a little since I was not given exact measurements and had to do some guessing.

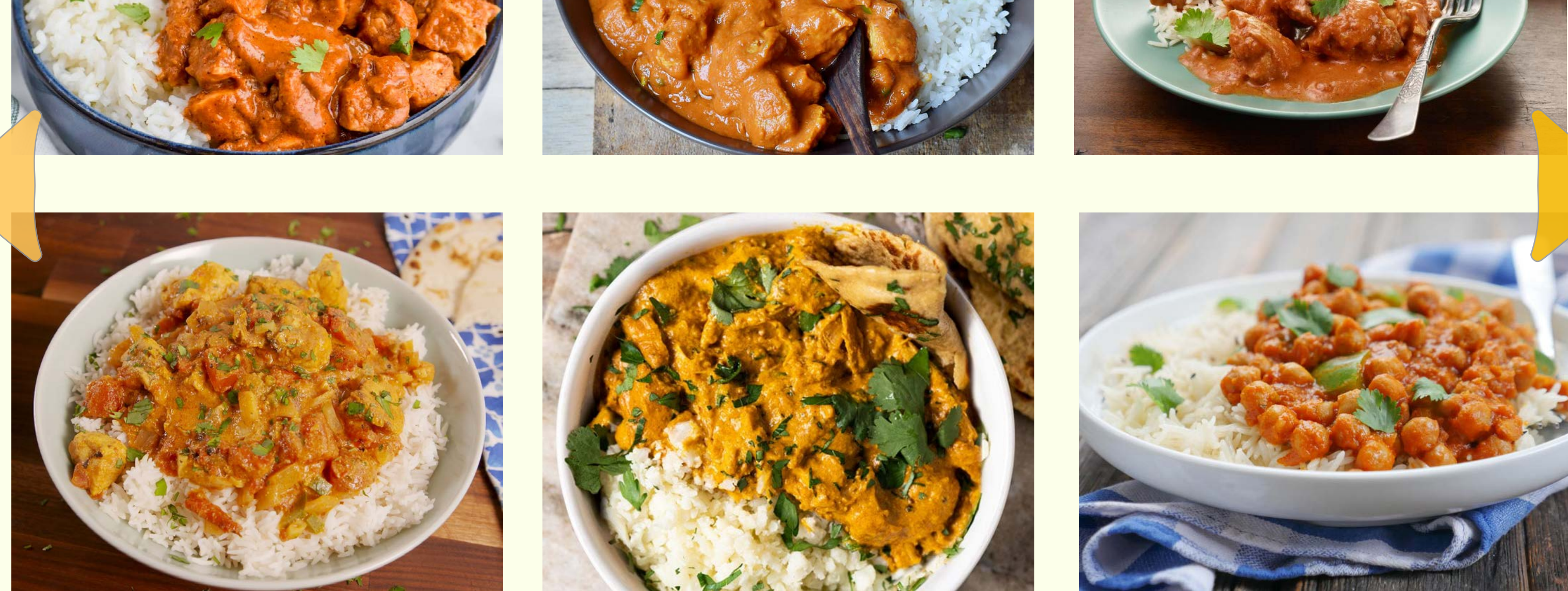
This recipe is also vegetarian friendly! When I make this recipe for work, I often have to consider dietary restrictions of my coworkers and many of them are vegetarian. I would just substitute the chicken with tofu, cauliflower, or chickpeas or sometimes all three combined!

Another thing I would substitute sometimes would be the basmati rice. On days when I feel like my kids have had too much sugar, I try to refrain from using white rice due to its' sugar content. So that means no white jasmine rice and no white basmati rice. Some options I would go with would be quinoa, brown rice, farro, barley, or amaranth.

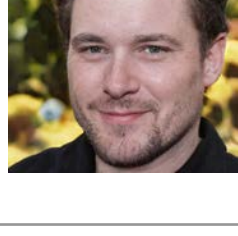
The curry also goes extremely well with naan bread! Especially garlic naan bread! I have posted a garlic naan bread recipe too if you would like to make that as well - I promise it won't be too much extra work and that is will be well worth it! I hope you enjoy the recipe and please, please, please let me know how you decide to update my recipe! I would love to hear new ideas and your own tweaks!

Recipe Responses

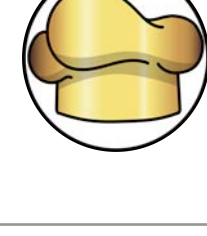
Photos uploaded by fellow chefs for this recipe:



Reviews:



KitchennDudee



10

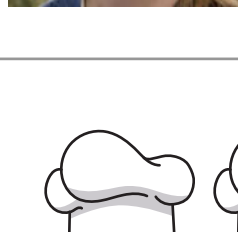
4/5

Posted: 8/17/19

Love love love this recipe! Not as good as the butter chicken curry I have had in India - but a real close contender! For myself - I think the amount of cumin and garam masala used can be increased 2-3 teaspoons. I would also tone down the crushed tomato, I think it made the recipe a little more tangy than I would have liked.

Nevertheless, I agree that this recipe is perfect for family gatherings. I made it for my family reunion and it was a hit with both the kids and adults!

For the cooking itself - it was super easy! Prep was also not too bad, which I really appreciate. For those wondering if they should give this recipe a try - I would say go for it!



OhMyKitchen



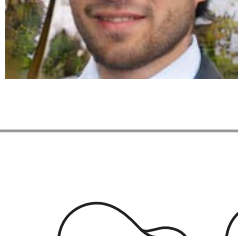
3

3/5

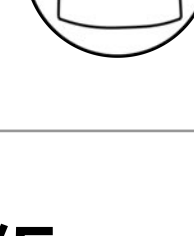
Posted: 7/10/19

Good recipe submission but a little bland for me. I was expecting a curry that would pack a punch and I can't help but feel like something is missing in this recipe. Not sure if it's been tweaked for the general masses but it does not taste close to any of the butter chicken recipes I have had in the most authentic restaurants. However, if I don't compare the taste with what I have had before - the food itself is pretty good.

Another note I have is I think the serving count is wrong. When I made this for my family, I definitely had a lot less than I thought I would have.



SizzlinSanders



6

4/5

Posted: 8/17/19

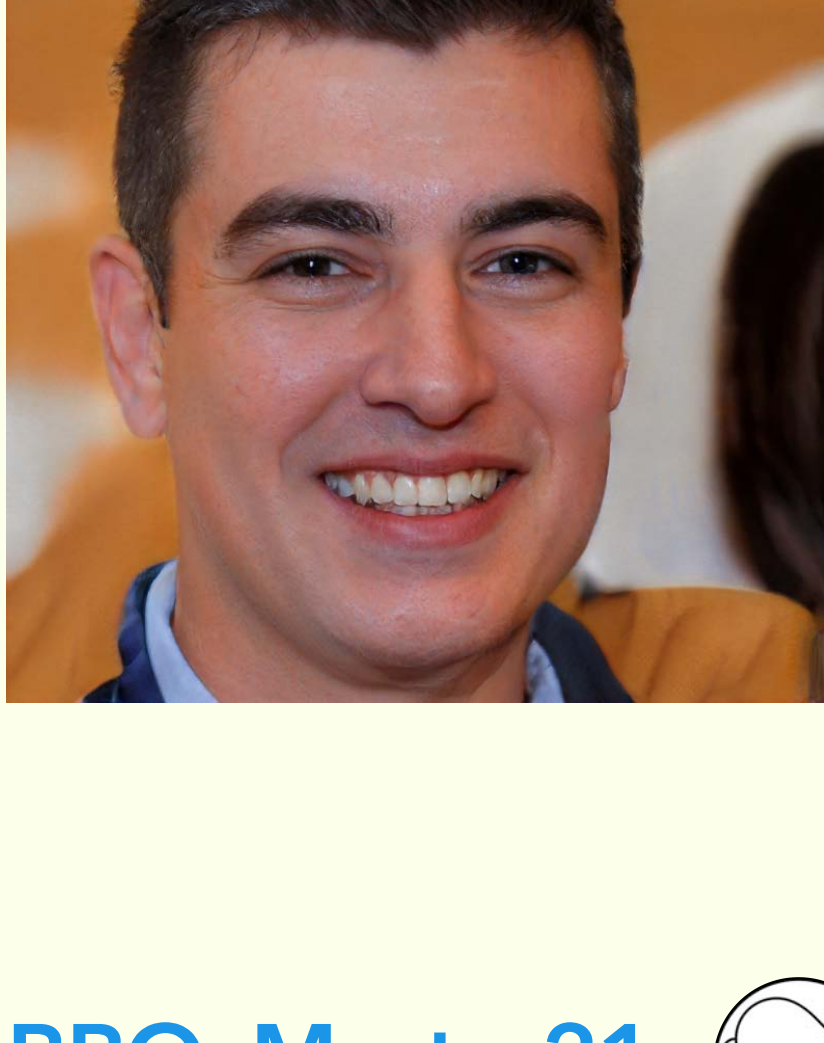
Great Recipe! Shared it with the family for dinner and made extra for meal prep. Needs more spice though, wish the author of the recipe added suggestions on what we can do if we want that extra kick.

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Comments:

Post Comment

MasterChefJake



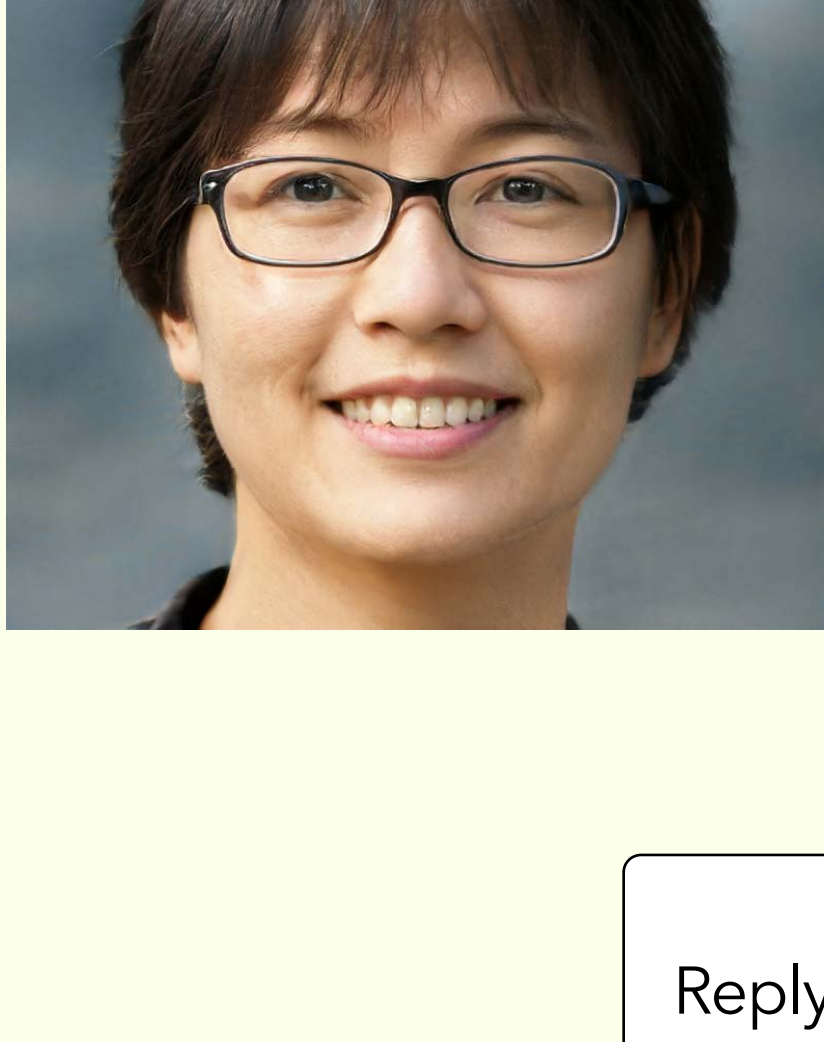
Hello there! I am so excited to give your recipe a try - just a few questions though, what kind of coconut milk would you recommend? Also, would this recipe work for other proteins like beef or lamb?

Posted: 8/11/19

13

Post Comment

BBQ_Master21



Hi - for the marinated chicken, have you ever tried throwing it on a grill first and cooking that up before throwing it into the curry? I am wondering if an extra smokey taste to the chicken would add to the flavor of the curry.

Posted: 8/10/19

10

Post Comment

Reply from: **ChefBoyarMee**



Hi there BBQ_Master21! I have not tried barbecuing the chicken to cook it before throwing it into the curry! However - seeing that the marinade is a basically a dry rub, I think it would work fine! I definitely recommend testing it out to see if it adds any flavor depth, please let me know how it goes - will definitely want to try this the next time I do this recipe! :)

Posted: 8/10/19

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Filter results by...

Rating

- ☐ 5/5
- ☐ 4/5
- ☐ 3/5
- ☐ 2/5
- ☐ 1/5

Difficulty

- ☐ Beginner Intermediate
- ☐ Hard☐ Top Chef Hard

Cooking Time

Less than: 1 Hr 30 Min

Meal

- ☐ Breakfast☐ Snack
- ☐ Brunch☐ Dinner
- ☐ Lunch☐ Dessert

Cuisine

- ☐ Cajun☐ Indian
- ☐ Chinese☐ Italian
- ☐ Japanese☐ Malaysian
- ☐ Korean☐ Mexican
- ☐ Lebanese☐ Turkish
- ☐ Mediterranean☐ Vegetarian

Ingredients

Meat

- ☐ Beef☐ Lamb
- ☐ Chicken☐ Duck
- ☐ Pork☐ Bison

Vegeable

- ☐ Broccoli☐ Cauliflower
- ☐ Cabbage☐ Celery
- ☐ Sprouts☐ Bell Pepper
- ☐ Spinach☐ Lettuce
- ☐ Kale☐ Cucumber

Fruits

- ☐ Apple☐ Pear
- ☐ Orange☐ Blackberry
- ☐ Grape☐ Watermelon
- ☐ Cantaloupe☐ Honey Dew
- ☐ Strawberry☐ Peach

Grains and Legumes

- ☐ White rice☐ Red bean
- ☐ Brown rice☐ Pinto bean
- ☐ Quinoa☐ Barley
- ☐ Black bean☐ Wheat
- ☐ Farro

Dairy

- ☐ Cheddar Cheese☐ Yogurt
- ☐ Milk☐ Cottage Cheese
- ☐ Sour Cream☐ Ice Cream
- ☐ Condensed Milk

Here are you search results...

Showing 1 - 7 of 1,204 results for **Chicken**View by: High Rating to Low Rating

Chicken Enchiladas

5/5

Difficulty: Medium

8 Hr 30 M

This is a recipe for delicious homemade red enchilada sauce recipe! This is fast and delicious Tex-Mex style enchilada that you can make in short notice. If you're making the sauce ahead of time, it's a good idea to heat it up first before assembling your enchiladas, so they are warm going in the oven. Otherwise, you'll need to give them some extra time in the oven, so they get completely heated through.

Chicken

Spicy

Tex-Mex

Cheese

Served 328 times!

Click to View Recipe >

Garlic Butter Baked Chicken

5/5

Difficulty: Medium

30 M

This Baked Chicken Breast is also one of my favourite recipes to make. My husband loves it too, especially because it's cooked in garlic butter sauce.This sauce gives more flavour to this baked chicken breast and helps it to be tender, moist and juicy too. Who doesn't love a good juicy baked chicken breast, right? I do! So, don't be afraid of baking chicken in the oven thinking that it'll be dry and tasteless.

Chicken

Butter

Garlic

Oven

Served 5583 times!

Click to View Recipe >

Chicken Enchiladas

5/5

Difficulty: Medium

8 Hr 30 M

This is a recipe for delicious homemade red enchilada sauce recipe! This is fast and delicious Tex-Mex style enchilada that you can make in short notice. If you're making the sauce ahead of time, it's a good idea to heat it up first before assembling your enchiladas, so they are warm going in the oven. Otherwise, you'll need to give them some extra time in the oven, so they get completely heated through.

Chicken

Spicy

Tex-Mex

Cheese

Served 328 times!

Click to View Recipe >

Pressure-Cooker Coq au Vin

4/5

Difficulty: Easy

50 M

Don't be intimidated by the elegant name. The classic French dish is now made easier in one appliance! This Instant Pot coq au vin has all the classic flavors of a rich red wine-mushroom sauce but is so simple to make. My family loves it with whole grain country bread or French bread for dipping into the extra sauce.

Chicken

Wine

French

Served 8816 times!

Click to View Recipe >

Grilled Pineapple Chicken

4/5

Difficulty: Medium

1 Hr

A trip to Hawaii is easy with this juicy grilled pineapple chicken. Simply give it a quick marinade, fire up the grill and let it sizzle. We love this low-carb recipe!

Chicken

Pineapple

Grill

Served 119 times!

Click to View Recipe >

Mustard Chicken and Waffles

4/5

Difficulty: Medium

1 Hr

This recipe is a classic chicken and waffles with mustard added to the chicken coating to give a tang that's amazing with the savory waffles and sweet maple syrup.

Chicken

Waffles

Fried

Served 240 times!

Click to View Recipe >

Szechuan Skillet Chicken

3/5

Difficulty: Easy

30 M

My whole family loves this Szechuan chicken. My husband loves it with the peppers, but he is happy to have the dish without it! I use the ginger paste that comes in a tube and pre-shredded carrots to save time. Add szechuan peppercorns for a unique taste and spice!

Chicken

Spicy

Stir Fry

Veggies

Chinese

Served 588 times!

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LittleSueChef

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About Me:

I am an aspiring to be a chef and want to one day attend Culinary School. Some of my favorite dishes to make are soups and vegetarian dishes! I love trying to show people that veggies can be delicious too! I'm not a vegetarian though - but maybe someday I'll make the transition! :)

My Kitchen Stats:

Served **132** recipes! Created **32** recipes!

My Awards:

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2018

Served 1st Recipe Award
2019

Created 1st Recipe Award
2019

1st Discussion Award
2018

Difficult Recipe Award
2019

1st Vegetarian Recipe Award
2019

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Paleo Omelet Muffins

5/5

Muffins in a cup! Easy, yummy, and best of all hearty. Perfect for parties and even kids will love them! This recipe is also perfect for those on paleo diets as there are no grains used. Mix it all up and throw them in the oven!

Paleo

Eggs

Oven

Bell Pepper

Served **5231** times!

Chicken Pot Pie

4/5

A delicious chicken pie made from scratch with carrots, peas and celery. Put it all together and throw it into the oven for a treat! These pies can also be pre-made and can be frozen to bake at a future date. Just leave it to completely defrost before baking.

Chicken

Pie

Oven

Served **1124** times!

Beef Pot Roast

4/5

This is a simple recipe that can be made by anyone. If you use a slow cooker, this is nearly impossible to mess up! Just throw it all together and turn the heat on and wait. Here's a tip: The real secret here is making sure you sear the meat before the long, slow braising. Serve with mashed potatoes.

Beef

Braise

Served **6625** times!

Vegetable Curry

4/5

A vegetable-full curry! Serve this curry over your favorite rice and you're sure to have a tasty meal. If you have carrot-ginger juice available to you, try using it in place of the orange juice - either one is delicious!

Veggie

Curry

Indian

Served **273** times!

View All 1 2 3 4 5 >

My Recipes

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Easy Guacamole

4/5

Edit

The real trick to great guacamole is to use good avocados. Make sure your avocados are ripe and of the Haas variety! Serve this dip with corn chips, or an array of fresh vegetables.

Avacado

Dip

Mexican

Served **112** times!

Fish Chowder

3/5

Edit

The fishermen of Bodega Bay, California shared this favorite, quick and easy recipe with my sister during a Fish Festival. It is one of the best chowders I've had, and my kids love it too! We top with bacon bits and a few shakes of hot sauce for a little spice. Enjoy!

Fish

Soup

Creamy

Served **90** times!

Asian Pork Tenderloin

4/5

Edit

This is a simple and flavorful recipe. For best results, marinate the pork at least 8 hours (overnight is best) and flip it after 4 hours. It's great with rice and Asian veggies like bok choy! Enjoy!

Pork

Sweet

Oven

Asian

Served **530** times!

Mushroom Risotto

4/5

Edit

Authentic Italian-style risotto cooked the slow and painful way, but oh so worth it. Complements grilled meats and chicken dishes very well. Check the rice by biting into it. It should be slightly al dente (or resist slightly to the tooth but not be hard in the center).

Musroom

Pasta

Cream

Italian

Served **315** times!

View All 1 2 3 4 5 >

Recipes I Served

Only show recipes that need a review:

N

Y

Lamb Borek

4/5

Edit Review

Napa Cabbage Kimchi

3/5

Edit Review

Lentil Soup with Sausage

4/5

Edit Review

Crab-Stuffed Mushrooms

4/5

Write a Review

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Please fill in the fields below. Fields with an * are required.



Enter a short description of your recipe here...

3/4 tsp Kosher Salt, 1 pack Potato Gnocchi, 11 tbs Unsalted Butter, 18 large Fresh Sage Leaves,
1 tsp Lemon Zest

Enter instructions for this step here...

Enter tag here...



Potato



Italian



Vegetarian



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Enter any additional information you would like fellow gastronomes to see here...

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