

# Veg Butter Chicken That Even Non-Veg Lovers Secretly Crave!

Easy 30-Min Recipe

## Ingredients You'll Need (For 2 Servings)

For the Main:

200g Paneer / Soya Chaap / Tofu

1 Tbsp Butter

1 Tbsp Oil

For the Makhani Gravy:

2 Tomatoes (roughly chopped)

5-6 Cashews

1-inch Ginger

2 Garlic cloves (skip for Jain version)

1 Tbsp Butter

½ Tsp Cumin Seeds

1 Tsp Kashmiri Red Chili Powder

½ Tsp Garam Masala

1 Tbsp Fresh Cream

Salt to taste

½ Tsp Sugar (optional)

## Step-by-Step Recipe

Step 1: Make the Gravy

- Boil tomatoes, cashews, garlic, and ginger in water for 10 minutes.
- Blend into a smooth puree.
- In a pan, add butter + cumin. Pour the puree and cook it till oil separates.
- Add chili powder, garam masala, salt, and sugar. Cook 2-3 mins.

### Step 2: Prep the Paneer

- In another pan, lightly fry paneer or soya chaap till golden.

### Step 3: Mix and Finish

- Add the fried paneer into the gravy.
- Add cream + ½ tbsp butter for richness.
- Let it simmer for 3-4 minutes. Done!

### Pro Tips to Take It to the Next Level

- Add a dash of kasuri methi for that restaurant aroma.
- For a smoky flavor, try the dhungar method (burn a charcoal piece, place it in the curry, pour ghee on top)
- Want Jain version? Skip onion, garlic - and it's still fire.

### How to Serve It Like a Pro:

- Butter Naan (of course)
- Jeera Rice
- Onion Salad + Mint Chutney

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### *Final Thoughts*

*Veg Butter Chicken isn't fake food. It's a bold new version of an old classic - and it totally delivers. Whether you're vegetarian, experimenting with meatless Mondays, or just love that creamy tomato gravy, this dish is a 10/10.*

*Try it once. And don't tell the non-veg gang what's inside.*