Vegetarian Butter Chicken

Prep: 7 minutes • Cook: 28 minutes

Oven-baked tofu is enveloped in a silky, mildly spiced tomato-butter sauce enriched with cream for a comforting, crowd-pleasing curry. Balanced, aromatic, and lush without heaviness, it evokes the warmth of classic butter chicken—minus the chicken.

Ingredients

- 12 oz extra-firm tofu (torn into bite-sized pieces)
- 4 tablespoons butter (divided)
- 4 teaspoons garam masala (divided)
- 2 teaspoons cumin (divided)
- 1 medium yellow onion (grated (large holes on box grater))
- 4 cloves garlic (finely grated)
- 1 tablespoon fresh ginger (finely grated)
- 1 teaspoon ground turmeric
- 1 1/2 cups passata
- 1 cup water
- 3/4 cup whipping cream
- 1 tablespoon granulated sugar
- 1 teaspoon fine sea salt

Instructions

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment. Tear the tofu into bite-sized pieces.

2. Melt 1 tablespoon butter in a large sauté pan over medium heat. Stir in 1 teaspoon garam masala and 1 teaspoon cumin. Add the tofu and gently toss to coat.

3. Spread tofu on the prepared baking sheet and bake until golden brown, 20 to 25 minutes.

4. Meanwhile, in the same sauté pan (no need to clean), melt the remaining 3 tablespoons butter over medium heat. Add the grated onion and cook, stirring occasionally, until golden and soft, 3 to 5 minutes.

5. Add the garlic, ginger, remaining 3 teaspoons garam masala, remaining 1 teaspoon cumin, and turmeric. Cook, stirring continuously, until fragrant, about 1 minute.

6. Reduce heat to medium-low. Add passata, water, cream, sugar, and salt. Stir, cover, and simmer for 15 minutes, stirring occasionally.

7. Add the baked tofu to the sauce, stir to mix, and simmer uncovered for 5 to 10 minutes, stirring occasionally.

8. Serve hot with rice and/or naan. Garnish with cilantro or green onion if desired.

Tags: Vegetarian, Tofu, Indian Inspired, Curry, Gluten Free, Weeknight Dinner