

Chicken Tikka Masala

Indian · Main Course · Medium · 55 min total · Serves 4

Marinated chicken chunks in a rich, creamy spiced tomato sauce.

Ingredients

- 1.5 lb chicken thighs (cubed)
- 0.5 cup yogurt
- 2 tsp garam masala
- 0.5 tsp turmeric
- 1 tsp cumin
- 14 oz canned tomatoes (crushed)
- 0.5 cup heavy cream
- 1 large onion (diced)
- 3 cloves garlic (minced)
- 1 tbsp ginger (grated)
- 2 tbsp butter
- 1 tbsp oil
- 1 tsp salt
- 0.25 cup cilantro (garnish)

Method

1. Marinate chicken in yogurt, garam masala, turmeric, cumin 1 hour.
2. Grill or broil chicken until charred, 8 min.
3. Sauté onion, garlic, ginger in butter. Add tomatoes, simmer 10 min.
4. Add cream, simmer 3 min. Add chicken, cook 5 min.
5. Garnish with cilantro. Serve with rice or naan.

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