### **Chicken Tikka Masala**

#### **Ingredients**:

* **For the Chicken Tikka**:
  + 500g boneless chicken breasts, cut into bite-sized pieces
  + 2 tsp lemon juice
  + 2 tsp chili powder or paprika
  + 2 tsp turmeric powder
  + 2 tbsp yogurt
  + 3-4 garlic cloves, minced
  + 1 inch ginger, minced
  + 2 tsp garam masala
  + Salt, to taste
  + 2 tbsp vegetable oil or ghee for grilling
* **For the Masala (Sauce)**:
  + 2 tbsp vegetable oil or ghee
  + 2 onions, finely chopped
  + 2-3 garlic cloves, minced
  + 1 inch ginger, minced
  + 2 green chilies, slit (optional)
  + 2 tsp turmeric powder
  + 2 tsp chili powder (adjust based on your heat preference)
  + 2 tsp ground cumin
  + 2 tsp ground coriander
  + 1 can (400g) chopped tomatoes or fresh pureed tomatoes
  + 200ml cream or coconut milk
  + Salt, to taste
  + Fresh coriander leaves for garnish

#### **Instructions**:

* **Prepare the Chicken Tikka**:
  + In a large bowl, mix lemon juice, chili powder, turmeric, yogurt, garlic, ginger, garam masala, and salt.
  + Add the chicken pieces to the marinade, ensuring they are well-coated. Let them marinate for at least 2 hours, preferably overnight.
  + Heat oil or ghee in a grill pan or regular pan. Add the marinated chicken pieces and cook until they are browned on all sides and cooked through. Remove and set aside.
* **Prepare the Masala (Sauce)**:
  + In a large pan, heat oil or ghee over medium heat. Add onions, and sauté until they are translucent.
  + Add the garlic, ginger, and green chilies (if using). Cook for another 2 minutes until aromatic.
  + Add the turmeric, chili powder, cumin, and coriander. Sauté for a minute until the spices are fragrant.
  + Add the tomatoes and bring the mixture to a simmer. Cook for 10-15 minutes, stirring occasionally, until the tomatoes are soft.
  + Add the grilled chicken pieces to the sauce. Mix well to coat the chicken in the sauce.
  + Pour in the cream or coconut milk, stirring to combine. Allow the dish to simmer for another 10 minutes.
  + Check for seasoning, adding salt as needed.
* **Serve**:
  + Transfer the Chicken Tikka Masala to a serving dish.
  + Garnish with fresh coriander leaves.
  + Serve hot with naan, roti, or steamed rice.

**Note**: Adjust the spices as per your liking. This is a basic version, and there are countless variations of this dish. Some might also prefer to add bell peppers or other vegetables. Enjoy your meal!