

Chicken Tikka Masala

Ingredients

- 2 tablespoons butter
- 1 onion, thinly sliced
- 1 tablespoon grated ginger (or 1/2 teaspoon ground ginger)
- 1 tablespoon minced garlic
- 2 tablespoons garam masala
- 1 teaspoon ground cumin
- 1/4 - 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 2.5 lbs boneless skinless chicken thighs or breasts, cut into 2 inch pieces
- 15 oz can tomato sauce
- 1/2 cup heavy cream
- 2 tablespoon cilantro (optional)

Steps

1. Set pressure cooker to saute and add, cooking until softened:
 - 2 tbsp butter
 - 1 onion, thinly sliced
2. Stir in the following and cook 30 secs:
 - 1/2 tsp ground ginger
 - 1 tbsp minced garlic
 - 2 tbsp garam masala
 - 1 tsp ground cumin
 - 1/2 tsp cayenne pepper
 - 1/2 tsp salt
3. Add the following:
 - 2.5 lbs cut chicken breast
 - 15 oz tomato sauce
 - 1/2 cup heavy cream
4. Pressure cook on high for 8 mins. Release pressure manually
5. Serve in bowls over rice or with naan