**Chicken Tikka Masala**

Prep time: 15 Min Cook time: 50 Min

**Ingredients:**

* 500 gm chicken breast cubes/ tikka
* 2 tbsp oil
* 1 onion, finely chopped
* 3 tomatoes, pureed
* 4 cloves garlic, minced
* 1 inch ginger, minced
* 2 tsp jeera powder
* 1 tsp red chili powder
* ½ tsp cinnamon powder
* 1 tsp haldi powder
* ½ tsp pepper powder
* ½ cup cream
* 1 tbsp sugar
* ½ tsp curry powder

**Instructions:**

**Sauté the Onions:**

1. Heat oil in a large pan over medium heat. Add the chopped onion and sauté for about 5 minutes or until translucent.

**Add Garlic and Spices:**

1. Add minced garlic and cook for about 1 minute.
2. Then add 1 tsp jeera powder, salt, minced ginger, ½ tsp red chili powder, ½ tsp cinnamon, and ½ tsp haldi (turmeric).
3. Fry for another 2 minutes until the spices are fragrant.

**Add Tomato Puree:**

1. Add the tomato puree to the pan and let it simmer for about 10 minutes.
2. Then stir in the cream and sugar, stirring often, until the sauce thickens.

**Cook the Chicken:**

1. In a separate pan, heat some oil and add the chicken pieces.
2. Season with ½ tsp haldi, ½ tsp jeera, and ½ tsp black pepper powder.
3. Sauté for about 3 minutes until the chicken is lightly browned.

**Combine Chicken and Sauce:**

1. Transfer the sautéed chicken into the sauce.
2. Cover and let it simmer for about 30 minutes, adding water as needed to achieve your desired consistency.
3. Adjust the sugar and salt to taste.

**Garnish and Serve:**

1. Garnish with fresh chopped dhaniya (coriander leaves) and serve hot with roti or rice.