

Chicken Tikka Masala



Rated: ★★★★★

Submitted By: Yakuta

Photo By: chibi chef

Prep Time: 30 Minutes

Cook Time: 50
Minutes

Ready In: 2 Hours 20
Minutes

Servings: 4

"This is an easy recipe for Chicken Tikka Masala - Chicken marinated in yogurt and spices and then served in a tomato cream sauce."

INGREDIENTS:

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|--|-----------------------------------|
| 1 cup yogurt | 1 tablespoon butter |
| 1 tablespoon lemon juice | 1 clove garlic, minced |
| 2 teaspoons ground cumin | 1 jalapeno pepper, finely chopped |
| 1 teaspoon ground cinnamon | 2 teaspoons ground cumin |
| 2 teaspoons cayenne pepper | 2 teaspoons paprika |
| 2 teaspoons freshly ground black pepper | 3 teaspoons salt, or to taste |
| 1 tablespoon minced fresh ginger | 1 (8 ounce) can tomato sauce |
| 4 teaspoons salt, or to taste | 1 cup heavy cream |
| 3 boneless skinless chicken breasts, cut into bite-size pieces | 1/4 cup chopped fresh cilantro |
| 4 long skewers | |

DIRECTIONS:

1. In a large bowl, combine yogurt, lemon juice, 2 teaspoons cumin, cinnamon, cayenne, black pepper, ginger, and 4 teaspoons salt. Stir in chicken, cover, and refrigerate for 1 hour.
2. Preheat a grill for high heat.
3. Lightly oil the grill grate. Thread chicken onto skewers, and discard marinade. Grill until juices run clear, about 5 minutes on each side.
4. Melt butter in a large heavy skillet over medium heat. Saute garlic and jalapeno for 1 minute. Season with 2 teaspoons cumin, paprika, and 3 teaspoons salt. Stir in tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken, and simmer for 10 minutes. Transfer to a serving platter, and garnish with fresh cilantro.

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