

## Green chicken masala recipe



Chicken tikka masala is a curry made with roasted chicken and a red or orange sauce. This recipe differs from the traditional tikka masala in its use of a paste made with fresh cilantro and mint for a green chicken masala. Similarly to the traditional tikka masala though, the combination of Indian spices give a nice and spicy taste to this dish, something not too much unlike other curries.

It should not be confused with chicken marsala, which is an Italian dish made with mushrooms and marsala wine. A great Italian chicken marsala recipe can be found in the [cookbook](#).

This recipe calls for quite a few ingredients, but is really quick and simple to prepare. It should take no more than 30 minutes from start to finish to prepare. Of course, you can substitute the chicken thighs with pork or beef for an equally great result. Beef should give the dish an even bolder taste. Choose tender cuts of meat since the meat cooks quickly, contrary to a stew where the meat cooks slowly and tougher cuts can be used.

Serves 4

### Ingredients

- 2 lbs skinless, boneless chicken thighs, cut into 1-inch pieces;

- 1 cup full-fat coconut milk;
- 1 onion, finely chopped;
- 1/4 cup lemon juice;
- 1/2 cup water or [chicken stock](#);
- 4 garlic cloves, minced;
- 2 cups fresh cilantro leaves;
- 1 cup fresh mint leaves;
- 1 jalapeño pepper, chopped coarsely;
- 1 1/2 tsp turmeric;
- 1/2 tsp cinnamon;
- 1/2 tsp ground cardamom;
- 1/8 tsp ground cloves;
- 3 tbsp coconut oil or [clarified butter](#);
- Sea salt and freshly ground black pepper to taste;

## Preparation

1. Heat a large skillet over a medium heat and add the onion with the cooking fat. Cook, stirring occasionally, for about 5 minutes, until the onion starts to soften.
2. Add the chicken thighs as well as the turmeric to the skillet and continue cooking, still while stirring occasionally, for about 7 minutes.
3. Meanwhile, place the lemon juice, water or stock, cilantro, mint, jalapeño and garlic in a blender or food processor and process to obtain a smooth puree.
4. After the chicken has cooked for about 7 minutes, add the cloves, cardamom and cinnamon. Cook for another minute.
5. Pour in the coconut milk, season to taste with sea salt and freshly ground black pepper and add the herb puree.
6. Bring to a simmer and let simmer for about 15 minutes, until the chicken is well cooked and tender.