

Chicken Tikka Masala



🕒 10 min

🕒 20 min

🍽️ 4 Servings

INGREDIENTS

- ☐ Rice (1 cup)
- ☐ Chicken Thighs (700 g)
- ☐ Oil (1 1/2 tbsp)
- ☐ Sweet Onion (1/2)
- ☐ Tomato Paste (3 tbsp)
- ☐ Garlic (3 cloves)
- ☐ Ginger Root (1 tbsp)
- ☐ Garam Masala (1 1/2 tsp)
- ☐ Chill Powder (1 1/2 tsp)
- ☐ Ground Tumeric (1 1/2 tsp)
- ☐ Tomato Sauce (1 can)
- ☐ Chicken Stock (1 cup)
- ☐ Heavy Cream (1/2 cup)
- ☐ Cilantro Leaves (2 tbsp)

PREPARATION

Cut the chicken thighs into 2 cm chunks. Mince the garlic, grate the ginger and chop up the cilantro leaves.

COOKING

- 1 In a large saucepan of 2 cups water, cook rice according to package instructions and set aside.
- 2 Season chicken with 1 teaspoon salt and 1/2 teaspoon pepper.
- 3 Heat oil in a large stockpot over medium heat. Add chicken and onion to the stockpot and cook until golden, about 4-5 minutes.
- 4 Stir in tomato paste, garlic, ginger, garam masala, chili powder and turmeric until fragrant, about 1 minute.
- 5 Stir in tomato sauce and chicken stock and season with salt and pepper. Bring to a boil, reduce heat and simmer until reduced and slightly thickened, about 10 minutes.
- 6 Stir in heavy cream until heated through, about 1 minute.
- 7 Serve with rice and garnish with cilantro.

