

# Honey Walnut Shrimp

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1	240 g	Yogurt	Whisk together yogurt and seasonings. Marinade the chicken in the mixture for 30 minutes and sear in batches. Then set aside.
	10 g	Garam Masala (aka Curry Powder)	
	5 g	Cumin	
	5 g	Garlic Powder	
	5 g	Lime Juice	
	15 g	Salt	
	1.5 lb	Boneless Chicken Thighs	
2	1	Yellow Onion, Diced	Lower pan to medium heat and saute until softened.
	10 g	Salt	
	10 g	Pepper	
3	5	g	Garlic Powder
4	5	g	Onion Powder
5	15	g	Garam Masala
6	10	g	Paprika
7	2 tsp	ground cumin	Tumeric
	6	g	
8	100 g	Crushed cashews	Add spices and season until spices have toasted.
9	14 oz	Crushed Tomatoes	Add in crushed tomatoes and water and simmer until sauce has been reduced. Add in chicken and simmer an additional 5 minutes.
	6 oz	water	
10	1 can	Evaporated Milk	Stir in evaporated milk until thickened and incorporated. Simmer an additional 3-4 minutes.
11	2 Tbps	Unsalted butter	Turn off the heat and stir in unsalted butter until emulsified. Season to taste with salt. Serve with rice and cilantro.
		Salt	