



# ROASTED CHICKEN TIKKA MASALA

*Roasted butter chicken bathed in a creamy, Indian curry sauce.*

## INGREDIENTS

*Prep Time: 15 minutes*

*Cook Time: 30 minutes*

*Servings: 6*

For the chicken marinade:

6-8 skinless and boneless chicken thighs, diced

1 1/2 tablespoons minced garlic

1 cup plain yogurt

1 tablespoon fresh ginger

2 teaspoons garam masala

1 1/4 teaspoon turmeric

1 teaspoon cumin

1 teaspoon chili powder

1/2 teaspoon salt

For the masala sauce:

2 1/2 tablespoons of vegetable oil

2 tablespoons butter

1 onion, chopped

1 1/2 tablespoon minced or grated garlic

1 tablespoon fresh ginger

1 1/2 teaspoons garam masala

1 1/2 teaspoons ground cumin

1 teaspoon ground coriander

14 oz tomato puree

1 1/4 teaspoon Kashmiri chili (optional)

1 teaspoon chili powder

1/2 teaspoon salt

1 1/3 cups cream

2 teaspoons brown sugar

Fresh cilantro for garnish

1/3 cup water (if needed)

## DIRECTIONS

1. In a medium sized bowl, mix all of the chicken marinade ingredients together and add diced chicken. Marinate for at least 15 minutes, preferably overnight.

2. Heat oil in a large cast-iron skillet (a non stick pan will work as well). Evenly distribute chicken pieces on the pan. Fry on each side for just 2-3 minutes; do not overcook. Set aside.

3. In the same pan, melt the butter, and add the onions. Cook for about 2 minutes.

4. Mix in the garlic and ginger and cook for an additional minute. Sprinkle in the garam masala, cumin, coriander, and turmeric. Stir briefly.

5. Dump the tomato puree, salt, and chili powders. Simmer for 10 minutes. Stir frequently as the sauce thickens. The sauce should become dark brown-red.

6. Add the cream and brown sugar to the sauce and stir. Combine the chicken back into the pan and sauté for 10 more minutes. The sauce should be thick and boiling. If the sauce is too thick, pour in the 1/3 cup of water to thin it out.

7. Add cilantro for garnish if desired. Serve with steamed rice and Naan bread. Enjoy!