

CHICKEN TIKKA MASALA

Ingredients

for 5 servings

CHICKEN MARINADE

- 15 pcs boneless, chicken Tenders
- ½ cup plain yogurt
- 2 tablespoons lemon juice
- 6 cloves garlic, minced
- 1 tablespoon minced ginger
- 2 teaspoons Black Salt
- 2 teaspoons garam masala
- 2 teaspoons paprika
- 2 Table spoon Mustard Oil
- 1 pinch Dry Fenugreek leaves

SAUCE

- 3 tablespoons Ghee
- 2 pcs each whole garam masala
- 2 tablespoons minced ginger & Garlic Paste
- 2 teaspoons ground turmeric
- 2 teaspoons ground coriander
- 2 teaspoons Kashmiri Chilly Powder
- 2 teaspoons chili powder
- 2 teaspoons garam masala
- 3 1/2 cups tablespoon Fresh tomato puree
- 1 cup heavy cream
- 1 pinch fenugreek leaves
- ¼ cup fresh cilantro, for garnish
- cooked rice, for serving
- naan bread, for serving

Preparation

- Combine the chicken with the yogurt, lemon juice, garlic, ginger, salt, , garam masala, black salt, mustard oil, dry fenugreek leaves and paprika and stir until well-coated.
- Cover and refrigerate for at least 1 hour, or overnight.
- Preheat the oven to 350°F. Line a high-sided baking pan or roasting tray with parchment paper.
- Place the marinated chicken , then set them over the prepared baking pan, making sure there is space underneath the chicken to help distribute the heat more evenly. Bake for about 15 minutes, until slightly dark brown on the edges.
- Make the sauce: Heat the ghee in a large pot over medium heat, then sauté the whole garam masala, ginger, and garlic until tender but not browned. Add the cumin, turmeric, coriander, paprika, chili powder, and garam masala and stir constantly for about 30 seconds, until the spices are fragrant. Stir in the tomato puree, then bring to a boil and cook for about 15 minutes. Pour in the cream.
- Remove the chicken from the skewers and add to the sauce, cooking for another 1-2 minutes. Garnish with cilantro and serve over rice or alongside naan bread.