



## JERNEJ KITCHEN

# CHICKEN TIKKA MASALA

*Chicken Tikka Masala is creamy, packed with spices, flavorful and made in just 30 minutes. It's incredibly easy to make for dinner at home.*

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

### CHICKEN TIKKA MASALA

- 1/2 chicken breast, skinless & boneless, approx. 1/2 pound or 250g
- 1 tsp ground ginger Kotányi
- 1/4 tsp cinnamon powder Kotányi
- 1 tsp ground turmeric Kotányi
- 1/2 tsp garam masala Kotányi
- 1 tsp olive oil
- 1 tbsp plain yogurt
- 1 tbsp butter
- 1/2 onion, diced
- 1 clove of garlic, diced
- 1/2 chili
- 1 tsp tomato paste
- 200 g diced tomatoes, canned (1 cup)
- 120 ml heavy cream (1/2 cup)
- 1/2 tsp paprika powder Kotányi

### MARINATE THE CHICKEN

Add chicken breast cut in cubes to a bowl. Add ginger, cinnamon, turmeric, garam masala, paprika powder, and salt and pepper. Drizzle olive oil over the chicken mixture. Add plain yogurt and stir well to combine.

### TIP

Feel free to make this step up to one day ahead and keep the marinated chicken chilled in a fridge, covered. Place at room temperature about 30 minutes before cooking.

### COOK THE CHICKEN TIKKA

Place a pan with butter over medium-low heat. When the butter melts, add the diced onion, diced garlic, and sliced chili. Cook for 5 minutes. Add the chicken mixture, and the tomato paste, stir to combine. Cook for 5 minutes, stirring occasionally. Add the diced tomatoes, cover with a lid and cook for 15 minutes.

### FINISH AND SERVE

Add heavy cream to the chicken sauce, stir and cook for 5 minutes over low heat. Serve delicious Chicken Tikka Masala with [homemade flatbread](#) and basmati rice. Optionally sprinkle with chopped parsley.

### TOOLS AND EQUIPEMENT Sponsored

- bowl
- pan or skillet