



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.

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| 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