

# Chicken Tikka Masala



Chicken Tikka Masala is believed to be an authentic Indian dish with influence from Great Britain. It consists of chunks of chicken marinated in yogurt and spices cooked in a rich tomato and onion gravy with fresh peppers and onions .

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## Included in your kit



Ginger & Garlic Mix



Mixed Veggies



Chicken Tikka



Dry Masala



Tomato & Onion Paste



Cashew Paste



Cream



Cilantro



Chili Paste (Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

**Ingredients:** Chicken Thighs, Onions, Peppers, Cream, Greek Yogurt, Canola Oil, Tomatoes, Tomato Puree, Garlic, Ginger, Cilantro, Red Chili Powder, Turmeric Powder, Coriander (ground), Cumin (seeds), Salt, Green Cardamom, Chaat Masala, Cloves, Cumin (ground), Garam Masala, Kashmiri Chili, Cinnamon (ground), Star Anise, Mace, Peppercorn (White), Peppercorn (Black), Bay Leaves, Green Cardamom, Rose Petals.

**Allergens:** Dairy, Tree Nuts

# Chicken Tikka Masala

## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Add peppers & onions from #2 and  $\frac{1}{4}$  cup water. Increase flame to medium heat and stir for 4-6 min, per desired tenderness. Next, add chicken from #3 and cook for 1-2 min.

3



Add dry masala from #4 and mix until the chicken and veggies are evenly coated with the masala. Then, add tomato & onion paste from #5 and cook for 1-2 min.

4



Add cashew paste from #6 and stir for 1 min. Next, add  $\frac{3}{4}$  cup water and mix well. Cover with lid and let cook for 4-6 min, stirring occasionally, until the gravy boils and thickens.

5



Reduce the flame to low heat and add  $\frac{1}{2}$  -  $\frac{3}{4}$  of cream from #7. Stir for 1 min.

6



Add the remainder of the cream for garnish (optional). Sprinkle with cilantro from #8 for garnish and serve.