

Chef John39s Chicken Tikka Masala

Savannah · 29/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

4

Description

Chicken tikka masala is usually made with heavy cream but I like to use coconut milk instead its subtle sweetness works beautifully with the spices in the dish Serve with steamed rice

Ingredients

- - 1 ½ pounds skinless
- boneless chicken thighs - 1 tablespoon vegetable oil - 2 teaspoons kosher salt - 2 teaspoons garam masala - 2 teaspoons ground cumin - 1 teaspoon ground coriander - 1 teaspoon smoked paprika - 1 teaspoon ground turmeric - ½ teaspoon ground black pepper - ¼ teaspoon cayenne pepper - ? teaspoon ground cardamom - 2 tablespoons clarified butter (ghee)
- or more as needed - 1 onion
- chopped - ¼ cup tomato paste - 4 cloves garlic
- finely grated - 1 tablespoon finely grated ginger
- or more to taste - 1 cup crushed tomatoes - 1 (13 ounce) can coconut milk - ½ cup chicken broth
- or as needed - 2 tablespoons chopped fresh cilantro - ½ teaspoon red pepper flakes - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Place chicken in a bowl. Drizzle vegetable oil over chicken; toss to coat. Dotdash Meredith Food Studios Whisk together salt
2. garam masala
3. cumin
4. coriander
5. paprika
6. turmeric
7. black pepper
8. cayenne pepper
9. and cardamom in a small bowl. Sprinkle over chicken and turn to coat evenly. Melt clarified butter in a large
10. heavy skillet over high heat. Cook chicken thighs in hot butter until browned on all sides
11. 5 to 10 minutes. Transfer chicken to a plate. When cool enough to handle
12. cut chicken into bite-sized pieces. Dotdash Meredith Food Studios Make sauce: Place the skillet with chicken drippings over medium-high heat. Stir onion into the skillet; sauté until onion softens and turns translucent
13. 5 to 6 minutes. Stir in tomato paste and cook until paste caramelizes
14. about 5 minutes. Stir garlic and ginger into tomato-onion mixture; cook until fragrant
15. about 1 minute. Dotdash Meredith Food Studios Pour crushed tomatoes into the skillet. Bring to a boil while scraping the browned bits of food off of the bottom of the skillet with a wooden spoon. Pour in coconut milk and chicken broth; bring to a simmer
16. reduce heat to medium-low
17. and cook
18. stirring occasionally
19. until flavors blend and sauce is slightly reduced
20. about 15 minutes. Dotdash Meredith Food Studios Stir chicken and any accumulated juices into sauce. Add cilantro and red pepper flakes; bring to a simmer
21. reduce heat to medium-low
22. and cook until chicken is cooked through and tender
23. 10 to 15 minutes. Season with salt and black pepper. Dotdash Meredith Food Studios Recipe Tips You can substitute tomato purée for crushed tomatoes if desired. You can use 1 2/3 cups heavy whipping cream instead of coconut milk.