

Authentic Chicken Tikka Masala

Savannah · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 30 mins

Description

This authentic chicken tikka masala dish follows an old family recipe

Ingredients

- - ¼ cup plain yogurt - 2 teaspoons garam masala - 2 teaspoons paprika - ½ teaspoon freshly ground black pepper - ½ teaspoon salt - ½ teaspoon cayenne pepper - ½ teaspoon ground coriander - 1 pound skinless
- boneless chicken breast - cut into 1-inch strips - 3 tablespoons vegetable oil - 1 teaspoon cumin seeds - 1 large onion
- chopped - 2 green chile peppers
- minced - 3 cloves garlic
- minced - 1 tablespoon grated fresh ginger - 2 medium Roma tomatoes
- diced - ½ cup tomato paste - ¼ cup water - 1 teaspoon garam masala - ½ teaspoon ground coriander - ½ teaspoon ground turmeric - ½ teaspoon salt
- or to taste - ½ cup heavy whipping cream - ½ bunch fresh cilantro
- chopped

Instructions

1. Make the chicken: Combine yogurt
 2. garam masala
 3. paprika
 4. black pepper
 5. salt
 6. cayenne pepper
 7. and coriander in a large bowl. Add chicken strips and toss to coat. Cover and marinate in the refrigerator for 2 hours. Preheat the oven to 450 degrees F (230 degrees C). Grease a rimmed baking sheet. Remove chicken from marinade and place onto the prepared baking sheet
 8. leaving space between each piece. Bake in the preheated oven until browned and no longer pink inside
 9. about 10 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove from the oven and set aside. Make the sauce: Heat oil in a large skillet over medium heat. Add cumin seeds and cook
 10. stirring gently
 11. until lightly toasted and aromatic
 12. about 3 minutes. Add onion; cook and stir until onion begins to soften
 13. 4 to 5 minutes. Add chile peppers
 14. garlic
 15. and ginger; continue to cook and stir until onion is browned
 16. 15 to 20 minutes. Stir in tomatoes
 17. tomato paste
 18. and water; cook
 19. stirring occasionally
 20. until tomatoes begin to break down
 21. about 10 minutes. Add garam masala
 22. coriander
 23. turmeric
 24. and salt
 25. then stir in chicken and cream until well combined; cover and simmer for 10 minutes. Garnish with cilantro.
- Aja