

Chicken Tikka Masala

Curry-stand style chicken tikka masala, based on a recipe from Allrecipes ¹.
Adjust the sugar and salt at the end to taste.

Recipe

Heat ghee in a large skillet over medium heat.

2 tbsp | ghee

Add onion; cook and stir until translucent, about 5 minutes.

1 | onion, finely chopped

Stir in garlic; cook and stir just until fragrant, about 1 minute.

4 | cloves garlic, minced

Stir the cumin, salt, ginger, cayenne pepper, cinnamon, and turmeric into the onion mixture; fry until fragrant, about 2 minutes.

1 tbsp		ground cumin
1 tsp		salt, plus more to taste
1 tsp		ground ginger
1 tsp		cayenne pepper
1/2 tsp		ground cinnamon
1/4 tsp		ground turmeric

Stir the tomato sauce into the onion and spice mixture; bring to a boil, then reduce heat to low and simmer the sauce for 10 minutes.

400 g (14 oz) | tomato sauce

Mix in the cream, sugar, and paprika. Bring the sauce back to a simmer and cook, stirring often, until thickened, 10-15 minutes.

240 ml (1 cup)		heavy whipping cream
1 tbsp		white sugar, plus more to taste
2 tsp		paprika

Heat the vegetable oil in a separate skillet over medium heat. Stir the chicken into the hot oil; add the curry powder. Sear the chicken until lightly browned but still pink inside, about 3 minutes; stir often.

¹ <https://www.allrecipes.com/recipe/228293/curry-stand-chicken-tikka-masala-sauce/>

1 tbsp	vegetable oil
700 g (1.5 lb)	skinless, boneless chicken breasts, cut into bite-size pieces
1/2 tsp	curry powder

Transfer the chicken and any pan juices into the sauce. Simmer the chicken in the sauce until no longer pink, about 30 minutes; adjust the sugar and salt to taste.