

Chicken Tikka Masala

Recipe

Toss the chicken with salt for the chicken. Leave at room temperature while you prep everything else.

1.1 kg (2.5 lb)	boneless, skinless chicken thighs, cut into
	1.5-inch pieces
2 tsp	salt, for the chicken

Heat the ghee in a Dutch oven over medium-high heat. Add the chicken in batches to brown one side. Transfer the chicken and its juices to a plate.

2 tbsp	ghee
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Lower heat to medium. Add the onion to the pot and cook, scraping up the browned bits, until deeply golden and caramelized rather than just translucent.

1	onion, finely chopped
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Stir in the garlic and ginger; cook just until fragrant.

4	garlic cloves, minced
1 tbsp	fresh ginger, grated

Add the coriander, cumin, paprika, cayenne, cinnamon, turmeric, and salt for the sauce. Fry, stirring constantly, until the mixture darkens and smells toasted.

1.5 tbsp	ground coriander
1 tbsp	ground cumin
1 tbsp	paprika
1/2 tsp	cayenne pepper
1/2 tsp	ground cinnamon
1/3 tsp	ground turmeric
1.5 tsp	salt, for the sauce

Pour in the passata. Bring to a boil, then drop to a low simmer and cook until the sauce has tightened and darkened. Blend the sauce smooth now if you want the restaurant texture.

460 g	passata or crushed tomatoes
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Return the chicken and accumulated juices to the Dutch oven. Simmer gently, uncovered, for 10-15 minutes until the chicken is cooked through.

Stir in the cream. Simmer gently, stirring often, until lightly thickened.

120 ml (1/2 cup) | heavy cream

Take off heat. Stir in the garam masala. Add salt to taste.

1 tsp | garam masala