

Chicken Tikka Masala

Ingredients

- 2 boneless skinless chicken breasts, about 1 pound total
- 4 tablespoons Patek's Tikka Malasa paste
- 1 small (5.5 oz) Greek-style yogurt
- 2 medium onions
- 2 tablespoons of vegetable oil or butter
- 1 small bunch of cilantro
- 1 thumb-sized piece of fresh ginger root
- 3 cloves of garlic
- 1 teaspoon of powdered red chili pepper
- 1 cup of diced tomato (fresh & very ripe is preferable)
- 1 cup of water
- Salt & pepper

Preparation

1. Cut the chicken breasts into ~1" cubes.
2. In a bowl, combine the cubed chicken, yogurt, and tikka masala paste. Stir to coat the chicken. Put in refrigerator, covered, for 4-8 hours.
3. Pick the leaves from the cilantro and reserve them. Cut-up the stems into ½" pieces.
4. Peel the garlic cloves and slice into ¼" slices.
5. Slice the ginger into ¼" slices.
6. Finely chop the cilantro stems, garlic, and ginger together.
7. Dice the onions and in a large covered pan sauté them in oil or butter until they start to brown.
8. Add the chicken and marinade and cook until the chicken starts to sear.
9. Stir-in the chopped herbs, diced tomato, powdered chili, and water.
10. Bring to a light boil and turn down the heat to simmer for about ½ hour, until chicken is cooked.
11. Adjust with salt & pepper, to taste.
12. Serve with basmati rice and garnish with cilantro leaves.