

# Chicken Tikka Masala

Serves 4 | Prep: 30 minutes | Cuisine: Indian

## Ingredients

- 1 1/2 pounds chicken breast, cubed
- 1 cup plain yogurt
- 2 tablespoons lemon juice
- 2 teaspoons cumin
- 2 teaspoons paprika
- 1 teaspoon turmeric
- 1 teaspoon garam masala
- 1 teaspoon salt
- 3 tablespoons butter
- 1 large onion, diced
- 4 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 2 teaspoons cumin
- 2 teaspoons paprika
- 1 teaspoon garam masala
- 1 can (14 oz) crushed tomatoes
- 1 cup heavy cream
- 1/4 cup fresh cilantro, chopped

## Instructions

1. Combine yogurt, lemon juice, cumin, paprika, turmeric, garam masala, and salt in a bowl. Add chicken and marinate at least 1 hour or overnight.
2. Thread chicken onto skewers or place on a baking sheet. Broil for 10-12 minutes until charred and cooked through. Set aside.
3. Melt butter in a large skillet over medium heat. Add onion and cook until golden, about 8 minutes.
4. Add garlic and ginger. Cook 2 minutes until fragrant.
5. Add cumin, paprika, and garam masala. Cook 1 minute.
6. Add crushed tomatoes and simmer 10 minutes.
7. Stir in heavy cream and simmer 5 minutes until sauce thickens.
8. Add cooked chicken and simmer 5 more minutes.

9. Garnish with fresh cilantro. Serve with rice or naan.