

Homemade Chicken Tikka Masala Single



Chicken Marinade

1. 3-4 boneless, skinless chicken breasts (cut in cubes)
2. 1 lemon (juiced)
3. 125 grams yogurt
4. 2 T of jarred garlic/ginger **or** 6 garlic cloves, minced and 1 T ginger, minced
5. 2 t salt
6. 2 t cumin
7. 2 t garam masala
8. 2 t paprika

Cut up chicken frozen and thaw, and then marinade

Let the mixture marinate at least an hour. Put on skewers and preheat oven at 500 degrees

Gravy

1. 3 T oil
2. 1 large onion, chopped, sweet
3. 4 T of jarred garlic/ginger **or** 16 garlic cloves, minced and 2 T ginger, minced
4. 2 t cumin
5. 2 t turmeric
6. 2 t ground coriander
7. 2 t paprika
8. 2 t chili powder
9. 2 t garam masala
10. 1 T tomato puree
11. 800 grams crushed tomatoes or 32 oz canned tomatoes
12. ½ T of sugar
13. 300 milliliters water
14. 1 cup cream
15. Chopped coriander, to garnish

Puree onions after you cook them to a translucent state. Release spices by cooking for about 30 seconds

Preheat oven to 500°F and bake 15 to 20 minutes (depending on the size of the chicken)

Cook gravy for at least 45 minutes, add chicken after cooking

Homemade Chicken Tikka Masala Double



Chicken Marinade

1. 6-8 boneless, skinless chicken breasts (cut in cubes)
2. 2 lemon (juiced)
3. 250 grams yogurt
4. 4 T of jarred garlic/ginger **or** 12 garlic, minced and 2 T ginger, minced
5. 4 t salt
6. 4 t cumin
7. 4 t garam masala
8. 4 t paprika

Cut up chicken frozen and thaw, and then add marinade up chicken frozen and then add marinade

Let the mixture marinate at least an hour. Put on skewers and preheat oven at 500 degrees

Gravy

1. 6 T oil
2. 2 large onion, chopped, sweet
3. 8 T of jarred garlic/ginger **or** 16 garlic, minced and 4 T ginger, minced
4. 4 t cumin
5. 4 t turmeric
6. 4 t ground coriander
7. 4 t paprika
8. 4 t chili powder
9. 4 t garam masala
10. 2 T tomato puree
11. 1600 grams crushed tomatoes or 2 - 32 oz canned tomatoes
12. 1T of sugar
13. 600 milliliters water
14. 2 cups cream
15. Chopped coriander, to garnish

Puree onions after you cook them to a translucent state. Release spices by cooking for about 30 seconds

Preheat oven to 500°F and bake 15 to 20 minutes (depending on the size of the chicken)

Cook gravy for at least 45 minutes, add chicken after cooking

Slice the chicken into bite-sized chunks, then combine the chicken with the rest of the chicken marinade ingredients in a bowl. Mix until evenly coated, then refrigerate for at least an hour or overnight

Skewer the marinated chicken pieces on bamboo skewers, then place them over a baking tray lined with parchment paper, making sure there is space underneath the chicken to help distribute the heat more evenly.

Bake for about 15 to 20 minutes until slightly dark brown on the edges.

Heat oil in a large pot over medium heat, then sauté the onions, ginger, and garlic until tender but not browned.

Fry the spices for about 30 seconds to release their aromatics and flavor, stirring constantly, then stir in the tomato puree.

Add the tomato sauce and water, then bring to a boil and cook for 45 minutes.

Pour in the cream and mix in the chicken, cooking for another 1-2 minutes.

Serve with rice, cilantro, and naan bread!