



Nothing beats a good chicken recipe. This chicken tikka masala recipe will be your crown favorite and will be cleared no sooner than you finish cooking it.

Ingredients

For the marinade

1 cup plain yogurt, whisked until smooth

3 cloves of garlic and 1/2 thumb sized ginger root, minced together

1 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 teaspoon of dried rosemary

1 kg chicken breast cut into large bite-sized chunks



For the masala

5 cloves of garlic	1 heaped teaspoon of garam masala
1/2 thumb sized ginger root	1/2 teaspoon of cayenne pepper
2 tomatoes, grated	1 lemon, juiced
1 tablespoon of tomato paste	1 red onion, finely chopped
1 tablespoon of butter	

Method

Chop up your chicken into bite size pieces. In a large bowl, mix together the marinade ingredients. Add the chicken and toss to coat. Marinate at least 3 hours but preferably overnight.

Place the butter and a small amount of oil in a frying pan and add the onions and ginger-garlic paste. Sautee them until they are soft. Then add the cayenne and the garam and cook this down for about 2 minutes.

Add the tomatoes together with the tomato paste and 1/2 cup of hot water. Let this simmer for about 15-20 minutes. This allows the sauce to thicken and draw out all the flavors.

As the sauce is going, heat a frying pan and add the chicken when it's nice and hot. Shake off the excess marinade but do not scrape every single thing off. Let this cook until the outside has just turned white.

Add the chicken and mix it in the sauce. Add the lemon juice, turn down the heat to low and allow it to and cook for about 10 more minutes.

Garnish with finely chopped fresh coriander if you have some at hand and then serve.



SERVE WITH: fries, baked potatoes, chapati, rice or ugali

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