



# From the Culinary Company Kitchen

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## Chicken Tikka Masala

Yield: 4 servings

INGREDIENTS	AMOUNTS
Yogurt	1 cup
Lemon juice	1 Tbsp
Ground cumin	2 tsp
Cayenne pepper	2 tsp
Ground cinnamon	1 tsp
Freshly ground black pepper	2 tsp
Fresh ginger minced	1 Tbsp
Salt, or to taste	4 tsp
Boneless, skinless chicken breasts	3 ea (cut into bite-size pieces)
Butter	1 Tbsp
Garlic, minced	1 clove
Jalapeno pepper, finely chopped	1 ea
Ground Cumin	2 tsp
Paprika	2 tsp
Salt, or to taste	3 tsp
Tomato Sauce	1 – 8oz can
Heavy Cream	1 cup
Fresh cilantro chopped	¼ cup
Long skewers	4 ea

### Process

1. In a one gallon food bag, combine yogurt, lemon juice, 2 teaspoons cumin, cinnamon, cayenne, black pepper, ginger, and 4 teaspoons salt. Stir in chicken, cover, and refrigerate for 1 hour.
2. Preheat a grill for high heat.
3. Lightly oil the grill grate. Thread chicken onto skewers, and discard marinade. Grill until juices run clear, about 5 minutes on each side.
4. Melt butter in a large heavy skillet over medium heat. Sauté garlic and jalapeno for 1 minute. Season with 2 teaspoons cumin, paprika, and 3 teaspoons salt. Stir in

tomato sauce and cream. Simmer on low heat until sauce thickens, about 20 minutes. Add grilled chicken, and simmer for 10 minutes. Transfer to a serving platter, and garnish with fresh cilantro.