

# Chicken tikka masala skewers with cucumber raita and naan



According to folklore, a British gentleman in the 1960s decided his Chicken Tikka was too dry. The chef added a can of tomato soup, spices, and some yogurt – creating the famous sweet and tangy flavor.

In our recipe, the chicken tikka masala skewers borrow heavily from the traditional Indian dish - the chicken pieces are marinated in yogurt until tender along with tomato paste and spices, such as garam masala, turmeric, and curry powder.

Cucumber and tomato raita provide a light and fresh contrast. To serve, remove chicken from skewers and roll in the oven-warmed naan, or enjoy the buttery naan alongside.



## In your kit

- TikkaMas Spice
- Raita Herbie Mix



Minutes:  
25 min prep/20 min cook



Nut-free



3 servings

## Your shopping list



12-20 6" wooden skewers



2 lb boneless and skinless chicken thighs / pork tenderloin



1/2 cup Greek yogurt



2 mini cucumbers



1 small red onion



1 lemon



1 tablespoon tomato paste (recommend tomato paste in tube)



4 naan

**Basic pantry:** milk, butter, all-purpose flour, olive oil, salt, pepper

 youngest chefs

  older chefs

   oldest chefs / adults



### 1. Prep ingredients and marinate chicken

- o **Wooden skewers** – submerge fully and soak in water for at least 10 minutes.
- o **Chicken thighs / pork tenderloin** – remove fat and cut into 1 1/2" cubes.
- o **Cucumber** - trim ends and dice into small cubes.
- o **Red onion** - halve and peel. Dice 1/2 onion into small cubes about 1/4" and save 1/2 onion for other usage.
- o **Tomato** – dice into small cubes about 1/4".
- o **Lemon** – halve. Juice 1/2 lemon and save 1/2 for other usage.



### 2. Marinate chicken and prep raita

- o In a large bowl, add **chicken/pork pieces**, **TikkaMas Spice**, 1/4 cup **yogurt**, 1 tablespoon **tomato paste**, 1 1/2 teaspoons **olive oil**, 1 1/2 teaspoons **salt**, 1 teaspoon **sugar** and **pepper** to taste. Stir to combine. Let sit at least 15 minutes. *Note: If time allows, marinate the meat overnight to maximize the flavors.*
- o In another bowl, add **Raita Herbie Mix**, **cucumber**, **tomatoes**, **onion**, 1/4 cup **yogurt**, 1/2 teaspoon of **salt** and **pepper** to taste.



### 3. Prep chicken/pork

- o Remove the skewers from the water.
- o Place 4 to 5 pieces of **marinated chicken/pork** on each skewer.
- o Brush **chicken/pork** with **olive oil** and place all skewers on a baking sheet.
- o Turn the broiler to high. Broil the skewers until a dark, golden brown, about 3-4 minutes. Carefully flip and broil until cooked through, another 3-4 minutes.



### 4. Reheat the naan

- o Preheat oven to 350°F
- o Melt 2 tablespoons butter in the microwave or on the stove.
- o Brush the **naan bread** with the melted butter. Place on a baking sheet.
- o Place baking sheet on the middle oven rack and bake 5 to 7 minutes, or until warmed through.



### 5. Plate your dish

- o Serve **chicken/pork skewers** on a plate with **naan bread** and a dollop of **cucumber raita**.

## Enjoy!