

# Chicken Tikka Masala

By Domenico Tolomeo

Dive into a flavorful adventure where tender chicken marinated in aromatic Indian spices meets a rich, creamy tomato sauce.

**Yield:** 5-6 servings

**Prep Time:** 24 hours

**Cook Time:** 30 minutes

## Ingredients:

### Chicken Marinade

- 28oz chicken thighs, cubed
- 1 cup Greek yogurt
- 2 cloves minced garlic
- 1 teaspoon ground ginger
- 3 teaspoons garam masala
- 1 teaspoon turmeric
- 1 teaspoon ground cumin
- 1 teaspoon red chili powder
- 1 teaspoon salt

### Sauce

- 3 tablespoons Olitalia TuttOlio
- 3 tablespoons butter
- 1 large sweet onion, diced
- 2 cloves fresh garlic, chopped
- 1 tablespoon fresh ginger, grated
- 2 teaspoons garam masala
- 2 teaspoons ground cumin
- 1 teaspoon turmeric
- 1 teaspoon ground coriander
- 14oz Ciao Authentica Crushed Tomatoes
- 1 teaspoon red chili powder
- 1 teaspoon honey
- 1 teaspoon salt
- 1 1/4 cups heavy cream
- 4 tablespoons fresh chopped cilantro



## Instructions:

1. In a large bowl, combine the chicken thighs with all of the ingredients from the marinade and mix until well-combined. Cover with plastic wrap and let it sit in the refrigerator for a minimum of 1 hour. However, letting it sit for 24 hours is highly recommended.
2. After your chicken is done marinating, heat the Olitalia TuttOlio over medium heat in a large skillet. When the oil is hot, add your cubed chicken thighs, only adding a few pieces at a time to avoid crowding and to ensure that the chicken cooks evenly. Cook for 3 minutes on each side, then set aside on a separate dish.
3. In a large pot, melt the butter over medium heat and add the onions. Cook until translucent.
4. Add the garlic and ginger and sauté for 1-2 minutes. Add the garam masala, cumin, turmeric, and ground coriander, and cook for 20-30 seconds.

5. Pour in the Ciao Authentica Crushed Tomatoes, red chili powder, honey, and salt, and let simmer for 10-15 minutes, stirring every few minutes. Your sauce should start to thicken towards the end.
6. Lastly, add the heavy cream and all of the chicken, and cook for an additional 10-15 minutes until the chicken is cooked through and tender.
7. Once it is cooked, add it to a plate of rice and top with cilantro. Serve and enjoy!