

METHOD:

Combine all marinade ingredients in a bowl large enough to hold the chicken. Marinade for a minimum of 2 hours or overnight.

For sauce, melt butter on medium heat.

Add garlic & jalapeno; cook 1 minute.

Stir in coriander, cumin, paprika, garam masala & salt.

Stir in tinned tomatoes, allow sauce to simmer 15 minutes uncovered.

Meanwhile, removed the chicken cubes from the marinade, shaking off excess marinade. Then add the chicken cubes to the sauce and stir to combine allow chicken to cook through, 8-10 minutes.

Add in the cooking cream; simmer further until the sauce thickens, about 5 minutes.

Simmer 5 minutes.

Garnish with coriander and serve with basmati rice, naan or pita bread.



Tikka Masala

Ingredients:

1 kgs boneless skinless chicken, cut in 2.5cm equal cubes.

MARINADE:

1 cup plain Greek yogurt.

2 tablespoons lemon juice

2 teaspoons ground cumin

2 teaspoons ground red pepper

2 teaspoons black pepper

1 teaspoon cinnamon

1 teaspoon salt

1-piece minced ginger (2cm long)

SAUCE:

1 tablespoon unsalted butter

2 garlic cloves finely chopped.

1jalapeno thinly sliced.

2teaspoons ground coriander

1 teaspoon ground cumin

1 teaspoon paprika

1 teaspoon garam masala

1/2teaspoon salt

1 tin of chopped tomatoes

1 cup cooking cream

1/4 cup chopped fresh coriander.

