

New & Improved Bombay House Chicken Tikka Masala

Yield: 4 serves | Prep: 2 hr | Cook: 20 min | Source: northandmouth.com

On my last blog {mattawamum} I created a post for Bombay House's Chicken Tikka Masala, which was by far my most popular recipe. I recently read through the comments section, and someone menti...

Ingredients

- 1 Ingredients
- 1 ½ lb chicken breast (chopped into bite size pieces)
- 1 cup plain yoghurt
- 2 tbsp lemon juice
- 2 tsp cumin
- 2 tsp red pepper
- 2 tsp black pepper
- 1 tsp methi powder
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp ground ginger
- ¼ cup cilantro
- 1 tbsp unsalted butter
- 2 garlic cloves (minced)
- 1 jalapeño (minced)
- 2 tsp ground coriander
- 2 tsp Methi powder
- 2 tsp garam masala
- 1 tsp cumin
- 1 tsp paprika
- ½ tsp salt
- 1 can (14.5 oz) tomato sauce
- 2 tbsp tomato paste
- 2 ½ cup heavy whipping cream (1-2 c)



Instructions

1. Cut the chicken into 1 inch cubes.
2. Put the chicken in a dish or large ziploc bag, and add all of the marinade ingredients. Put in the fridge for 1-2 hours then discard the marinade.
3. Grill or cook the chicken in a high sided skillet about 5 minutes per side, or until no longer pink inside.
4. Melt the butter over medium heat. Add garlic and jalapeño and cook for 1 minute.
5. Add coriander, cumin, paprika, garam masala, methi powder and salt. Stir to combine
6. Stir in tomato sauce and paste and simmer for 15 minutes until thickened
7. Add the cooked chicken to the sauce and stir in the cream according to desired heat: 1 cup for hot-medium, 2 cups for medium-mild.