

Easy Chicken Tikka Masala

This chicken tikka masala is easy to make right at home in one pan with simple ingredients.

Ingredients:

1 cup basmati rice
1 ½ tablespoons canola oil
1 ½ pounds boneless skinless chicken thighs, cut into 1-inch chunks
Kosher salt and freshly ground black pepper, to taste
½ medium sweet onion, diced
3 tablespoons tomato paste
3 cloves garlic, minced
1 tablespoon freshly grated ginger

1 ½ teaspoons garam masala
1 ½ teaspoons chili powder
1 ½ teaspoons ground turmeric
1 15-ounce can tomato sauce
1 cup chicken stock
½ cup heavy cream
2 tablespoons chopped fresh cilantro leaves (optional)
Naan (optional)

Directions:

In a large saucepan of 2 cups water, cook rice according to package instructions; set aside.

Heat canola oil in a large stockpot or Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken and onion to the stockpot and cook until golden, about 4-5 minutes.

Stir in tomato paste, garlic, ginger, garam masala, chili powder and turmeric until fragrant, about 1 minute.

Stir in tomato sauce and chicken stock; season with salt and pepper, to taste. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes.

Stir in heavy cream until heated through, about 1 minute.

Serve immediately with rice and naan.

Garnish with cilantro, if desired.

