

# Milk Street Indian Classics at Home (Ep 419)

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/hummus-at-home-indian-recipe>

## Ingredients:

- 1 cup plain whole milk yogurt
- 2 tablespoons honey
- 1 tablespoon sweet paprika
- 1/2 teaspoon cayenne pepper
- 4 tablespoons Garam Masala divided
- 2 tablespoons ground cumin divided
- 2 tablespoons finely grated fresh ginger divided
- kosher salt
- ground black pepper
- 2 1/2 pounds boneless, skinless chicken thighs cut crosswise into 3 strips
- 1 cup roasted salted cashews
- 4 tablespoons salted butter divided
- 1 large yellow onion finely chopped
- 6 medium garlic cloves finely grated
- 28 ounces crushed tomatoes
- 1/4 cup finely chopped fresh cilantro
- 2 tablespoons lime juice
- 1/4 cup coconut oil
- 1 tablespoon cumin seeds
- 1 medium red onion finely chopped
- 1 tablespoon finely grated fresh ginger
- 4 medium garlic cloves finely grated
- 1 tablespoon sweet paprika
- 1 tablespoon ground turmeric
- 1 tablespoon Garam Masala
- 1/4 teaspoon cayenne pepper
- 14 1/2 ounces diced tomatoes
- 1 teaspoon packed brown sugar
- 2 1/2 pounds russet potatoes peeled and cut into 1-inch chunks
- kosher salt
- ground black pepper

- 1 1/2 cups frozen peas thawed
- 1/4 cup finely chopped fresh cilantro
- 1/4 cup white vinegar divided
- 12 medium garlic cloves smashed and peeled
- 1 inch fresh ginger piece, peeled and roughly chopped
- 2 tablespoons sweet paprika
- 2 tablespoons packed brown sugar
- 4 whole cloves or 1/2 teaspoon ground cloves
- 2 1/2 teaspoons ground turmeric
- 2 teaspoons cumin seeds
- 1 teaspoon cayenne pepper
- 1/4 teaspoon ground cinnamon
- kosher salt
- ground black pepper
- 2 pounds boneless, skinless chicken thighs trimmed and halved
- 2 tablespoons neutral oil
- jalapeño chilies or Fresno, stemmed and sliced into thin rings, to serve
- fresh cilantro leaves to serve