

Easy Chicken Tikka Masala

Yield: 6 min
Total Time: 56 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-indian-garlic-naan-recipe>

Ingredients:

- 1 tablespoon Garam Masala
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 2 teaspoons ground tumeric
- 2 teaspoons kosher salt
- 1 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper
- 2 pounds boneless, skinless chicken breasts or thighs, cut into cubes
- 1 cup yogurt plain, full-fat
- 6 cloves garlic grated, divided
- 1 tablespoon ginger freshly grated, divided
- 2 tablespoons oil
- 1 tablespoon butter
- 1 medium onion finely diced
- 15 ounces tomato sauce canned, or crushed tomatoes
- 1 cup coconut milk or heavy cream
- fresh cilantro chopped, to serve
- 4 cups basmati rice to serve
- garlic naan Homemade, to serve

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 118 grams
3. Cholesterol: 105 milligrams
4. Fat: 26 grams
5. Fiber: 6 grams
6. Protein: 45 grams
7. SaturatedFat: 13 grams
8. Sodium: 1310 milligrams

9. Sugar: 10 grams

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