

# Chicken in Creamy Tomato Curry: Chicken Tikka Masala



Recipe courtesy of Aarti Sequeira

**Level:** Easy

**Total:** 50 min

**Prep:** 20 min

**Cook:** 30 min

**Yield:** 4 to 6 servings

## Ingredients:

### Marinade:

- 1 cup plain yogurt, whisked until smooth
- 1 tablespoon grated fresh ginger
- 3 cloves garlic, put through a garlic press or finely minced
- Kosher salt and freshly ground black pepper
- 1 pound boneless, skinless chicken thighs, cut into large bite-size chunks

### Sauce:

- 3 tablespoons butter
- Ginger-Garlic Paste, recipe follows
- 2 teaspoons olive oil
- 6 cloves garlic, minced
- 2-inch thumb ginger, peeled and minced
- 2 serrano pepper, minced (seeds removed if you don't want it spicy)
- 2 tablespoons tomato paste
- 2 teaspoons paprika
- 1 teaspoon garam masala
- 8 Roma tomatoes, diced
- 1 1/2 teaspoons kosher salt
- 2 cups water
- 1 tablespoon dried fenugreek leaves, optional
- 1/2 cup heavy cream
- Fresh cilantro leaves, minced
- Serving suggestion: Cooked rice, warm naan bread or crusty bread.

### Ginger-Garlic Paste:

- 1/2 cup cloves garlic, whole

## Directions:

**1** For the marinade: In a large bowl, mix together the marinade ingredients. Add the chicken and toss to coat. Marinate at least 30 minutes, or in the refrigerator up to overnight.

**2** For the sauce: When you're ready to make the curry, place a large skillet over medium heat and add the olive oil and butter. When the butter has melted, add the Ginger-Garlic Paste and serrano peppers. Saute until lightly browned around the edges. Add the tomato paste and cook until the tomato has darkened in color, about 3 minutes. Add the garam masala and the paprika and saute for about 1 minute to draw out their flavors.

**3** Add the tomatoes, salt, and 1 cup water. Bring to a boil, turn down to a simmer, and cook until thickened, about 20 minutes. You may need more water depending on how much liquid the tomatoes give off.

**4** Meanwhile, fire up your grill. When it is nice and hot, lightly brush it with oil. Place the chicken on the grill, shaking off some of the excess marinade. Cook until it's charred, about 2 minutes on each side. (Don't worry that the chicken will still be a little uncooked, it finishes cooking in the sauce).

**5** Pour the sauce into a blender or food processor, or use an immersion blender, and process until smooth. Pour back into the skillet and bring back up to a boil. Add the chicken and fenugreek leaves, if using. Take the heat down to a simmer and cook for about 10 minutes. Add the cream and stir through. Garnish with minced fresh



1/2 cup fresh ginger, peeled, cut into 1/2-inch slices

1/4 cup canola oil

cilantro, and serve over rice, with naan, or a crusty piece of bread!

### Ginger-Garlic Paste:

**6** Throw the garlic, ginger, and canola oil in a mini-food processor and let it go until it forms a semi-smooth paste. There will still be tiny little pieces in there, but overall, it should resemble a paste.

**7** Save what you don't use in a small glass jar. It should last in the fridge for 2 to 3 weeks. It's a delicious addition to marinades, pasta sauces, stir fry sauces, slow-cooker recipes, gravy etc. We always had a jar of this stuff in our fridge growing up.

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