Chicken Tikka Masala

NIBBLEDISH CONTRIBUTOR

Ingredients

- --Chicken Marinade - 1 cup plain yogurt - 2 tablespoons lemon juice - 2 teaspoons ground cumin - 2 teaspoons ground red pepper - 2 teaspoons fresh ground black pepper - 1 teaspoon cinnamon - 1 teaspoon salt - 1 piece ginger, minced (1/2-inch long) or 1 teaspoon ginger powder - 1 1/2 lbs boneless skinless chicken breasts, cut into 1 inch cubes - --Sauce - 1 tablespoon unsalted butter - 2 cloves garlic, minced - 1 jalapeno chile, minced - 2 teaspoons ground coriander - 1 teaspoon ground cumin - 1 teaspoon paprika - 1 teaspoon garam masala - 1/2 teaspoon salt - 1 (8 ounce) can tomato sauce - 1 cup whipping cream - 1/4 cup chopped fresh cilantro

Instructions

1. Mariande: 2. Combine yogurt, lemon juice, cumin, red pepper, black pepper, cinnamon, salt and ginger in a zip lock plastic bag - shake and let sit for 15 - 30 mins. 3. Stir in chicken, marinate in refrigerator 1 hour or more. 4. Thread chicken onto skewers (or place in grill pan) and grill until done. 5. Melt butter in a large, deep skillet over medium heat, add garlic and jalapeno; cook 1 minute. 6. Stir in coriander, cumin, paprika, garam masala and salt. 7. Stir in tomato sauce, simmer 15 minutes, stir in cream; simmer until sauce thickens, about 5 minutes. 8. Add grilled chicken to sauce and simmer until chicken is heated. 9. Serve over basmati rice or naan (or roti, or chapati, or tortilla, or other flatbread).