

Easy Chicken Tikka Masala: A Creamy, Spiced Indian-Inspired Favorite

Few dishes deliver the same level of warm, spiced comfort as



TIME
35 min

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INGREDIENTS

- ? 2 boneless, skinless chicken breasts, diced
- ? 2 tablespoons olive oil
- ? 1 onion, chopped
- ? 3 garlic cloves, minced
- ? 1 (14.5 oz) can diced tomatoes
- ? 1 cup heavy cream
- ? 1 tablespoon garam masala
- ? Salt to taste

DIRECTIONS

- 1. SautØ aromatics:** Heat olive oil in a large skillet over medium heat. Add chopped onion and cook until soft (about 5 minutes). Stir in minced garlic and cook 1 minute more.
- 2. Cook the chicken:** Add diced chicken to the skillet and cook until browned on all sides (about 6-8 minutes).
- 3. Build the sauce:** Stir in the diced tomatoes, garam masala, and salt. Bring to a gentle simmer.
- 4. Make it creamy:** Add the heavy cream and stir to combine. Reduce heat and simmer uncovered for 20 minutes, stirring occasionally, until the sauce thickens and flavors meld.
- 5. Serve hot over rice or with warm naan for dipping.**

TIPS FOR SUCCESS

- Brown the chicken well before adding tomatoes-it boosts flavor.
- Let the sauce simmer uncovered to naturally thicken and concentrate.
- Add a pinch of chili flakes or cayenne to the sauce.
- For richer flavor, stir in a tablespoon of butter right before serving. ?

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