

Gordon Ramsay's Chicken Tikka Masala: A Flavor-Packed Classic

Why This Recipe is a Favorite



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2-3 min

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INGREDIENTS

2 lbs boneless, skinless chicken breasts, cut into 1-inch cubes
2 tablespoons vegetable oil or peanut oil
1 large onion, peeled and sliced
1-2 fresh green chilies, deseeded and chopped
1-inch piece of fresh ginger, peeled and chopped
3 cloves garlic, peeled and crushed
1/2 teaspoon chili powder
1 teaspoon turmeric
2 teaspoons garam masala
1 tablespoon soft brown sugar
1 tablespoon tomato puree
1 (14.5-ounce) can chopped tomatoes
4-6 tablespoons natural yogurt
Fresh cilantro, chopped, for garnish

DIRECTIONS

- SautØ the Aromatics:** Heat 2 tablespoons of oil in a large pan or Dutch oven over medium heat. Add the sliced onion, chopped green chilies, and chopped ginger. Cook for 2-3 minutes until softened. Add the crushed garlic and cook for another minute until fragrant.
- Add the : Spices:** Add the chili powder, turmeric, garam masala, and brown sugar to the pan. Cook for 1-2 minutes, stirring constantly to "bloom" the spices and release their fragrance.
- Build the : Sauce:** Stir in the tomato puree and the chopped tomatoes. Cook for a few minutes, stirring everything together.
- Blend the : Sauce:** Transfer the sauce mixture to a food processor or blender and blitz until it's completely smooth.
- Cook the : Chicken:** Add 1 tablespoon of fresh oil to the same pan. Add the cubed chicken and fry until lightly colored on all sides.
- Simmer and : Finish:** Pour the blended sauce back into the pan with the chicken. Stir to combine. Reduce the heat to a simmer and let it cook for 10 minutes, or until the chicken is cooked through and the sauce has thickened.
- Add : Yogurt and Serve:** Stir in the natural yogurt with half of the chopped cilantro. You can swirl it through the sauce rather than mixing it in completely for a beautiful effect. Serve immediately, garnished with the remaining cilantro.

SWAPS & NOTES

Chicken: Boneless, skinless chicken breasts are used here, but boneless chicken thighs are also an excellent choice for a juicier and more flavorful result.

Spice: The amount of chili is up to you-use one for a mild curry and two for a spicier kick.

Yogurt: Natural or plain yogurt is best for this recipe.

Greek yogurt can be used, but it's thicker, so you may want to add a splash of water or broth to thin the sauce.

TIPS FOR SUCCESS

Don't Skip the Blending: Blending the sauce is a crucial step that gives this curry its signature smooth, velvety texture.

Don't Overcook the Chicken: Chicken breasts can become dry and tough if overcooked.

Cook them until they are just cooked through and then let them finish in the sauce.

Fresh Ingredients are Key: Fresh ginger, garlic, and cilantro make a world of difference in the final flavor.

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