

# Chicken Tikka Masala (Cont.)

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Directions

## Ingredients

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3. Discard marinade.
4. For sauce, melt butter on medium heat.
5. Add garlic & jalapeno; cook 1 minute.
6. Stir in coriander, cumin, paprika, garam masala & salt.
7. Stir in tomato sauce.
8. Simmer 15 minutes.
9. Stir in cream; simmer to thicken- about 5 minutes.
10. Grill or broil chicken, turning occasionally, to cook through- about 8 minutes.
11. Remove chicken from skewers; add to sauce.
12. Simmer 5 minutes.
13. Garnish with cilantro Serve with basmati rice, naan or pita bread.
14. Note: You can make your own garam masala. McCormick also makes garam masala; it's available in super markets.