

## SHOPPING LIST

- Marinated Chicken (see our Tikka Masala Marinade recipe)
- 1 Tbsp Butter
- 1 Tbsp Vegetable Oil
- 1 Clove Garlic (minced)
- 2 Tsp Ginger (minced)
- 1 Jalapeño (chopped)
- 2 Tsp Ground Cumin
- 2 Tsp Coriander Powder
- 2 Tsp Paprika
- 2 Tsp Garam Masala
- 1 Tsp Salt
- 8 oz Can Tomato Sauce
- 1 c Heavy Cream
- 1/4 c Cilantro (chopped)



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## TIKKA MASALA

SERVES 4

## LETS START COOKING

1. Put a Dutch oven on the stove over medium-high heat. Immediately add butter and oil so it melts without burning.
2. Add cumin, garlic, paprika, jalapeño, ginger, and garam masala. Sauté for 1 minute.
3. Add chicken and sauté for 2 minutes then add tomatoes and cream. Simmer for 1 hour.
4. Top with fresh Cilantro.



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