

## Chicken Tikka Masala

### **Marinade:**

**Greek Plain Yogurt (1/3 Cup)**  
**Garam Masala Spice (1/2 tsp)**  
**Ground Black Pepper (1/4 tsp)**

**Chicken (1 1/2 lbs cut into small chunks)**

**Kylito's Chunky Garlic Salsa Medium or Hot (Blended until smooth in a blender or food processor)**

**Heavy Cream (1/2 Cup)**  
**Onion (1 Cup chopped)**  
**Butter (5 Tbsp)**

### **Spices:**

**Garam Masala Spice (1 Tbsp)**  
**Ginger (Fresh grated, 1 Tbsp)**  
**Paprika (1 tsp)**  
**Cumin (1/4 tsp)**  
**Ground Black Pepper (1/4 tsp)**

**Salt to taste**

**(This recipe uses an entire jar of Kylito's Chunky Garlic. No more garlic is needed for this delicious Indian food classic!)**

**Mix Yogurt with 1/2 tsp of Garam Masala and 1/4 tsp of Ground Black Pepper. Cover Chicken with yogurt mixture and marinate for 1hr to overnight.**

**Remove Chicken from yogurt marinade.**

**In a large skillet add 2 Tbsp Butter and brown chicken until just done. Set aside. Clean the skillet and add remaining butter. Sauté Onion until soft but not browned. Add Ginger and sauté for 2 more minutes. Remove from heat and stir in spices. Mix well and allow spices to heat up slightly, but be careful not to burn.**

**Return skillet to medium heat and add Kylito's Chunky Garlic Salsa and mix well with other ingredients. Add chicken and combine well. Cook until it becomes nice and bubbly, stirring frequently for about 2-3 minutes. Reduce heat and add Heavy Cream. Mix well. Simmer on low for a couple of minutes and remove from heat. Serve with a large helping of Basmati rice and some naan bread.**