



## TIKKA MASALA CHICKEN

### INGREDIENTS:

#### MARINADE:

- 2 large Sokolów chicken breasts
- 1 cup yoghurt
- 1-2 cloves garlic
- piece of ginger (3-4 cm)
- 2 teaspoons garam masala
- 1 teaspoon turmeric
- 1 teaspoon Roman cumin
- 1 teaspoon powdered chilli
- 1 teaspoon salt

#### SAUCE:

- 2 tablespoons clarified ghee butter
- 2 onions
- 3-4 cloves garlic
- piece of ginger (3-4 cm)
- 2-3 chilli peppers
- 2 teaspoons garam masala
- 2 teaspoons cumin
- 1 teaspoon turmeric
- 1 tablespoon ground coriander seeds
- 400 g canned tomatoes (diced)
- 1 teaspoon chilli
- salt
- few tablespoons natural yoghurt
- 1-2 tablespoons sugar
- coriander for decoration

### PREPARATION:

1. Cut the chicken breasts into thin slices and place in a bowl. Pour over with natural yoghurt. Crush the Roman cumin and coriander seeds in a mortar and add them to the meat. Mix the ingredients with turmeric, chilli, garam masala, grated ginger and garlic pressed through the press. Set the chicken breasts aside for at least 1 hour to marinate.
2. While the meat is marinating, you should start preparing the sauce. Peel onions and slice them into half-moons. Finely chop the ginger and garlic.
3. Remove the marinated meat from the marinade and dry it slightly with a paper towel. Then put it on the grill. Grill at low temperature.
4. Heat a heavy-bottomed pot or wok on a side burner. Fry the onion, garlic, chilli peppers (whole) and ginger in the clarified butter. Then add all the spices.
5. Move the ingredients in the pot or wok to the side, making room for the sugar to caramelize. Combine with tomatoes. Heat the sauce for a while until it thickens.
6. Cut chicken breasts into pieces. Serve with the sauce and a splash of natural yoghurt. Fans of spicy flavours can add a little more chopped chilli pepper. Before serving, garnish with coriander.