

Easy Chicken Tikka Masala

Authentic homemade Chicken Tikka Masala with tender marinated chicken in rich, creamy tomato sauce. Easy recipe with step-by-step instructions.

15 min

PREP

45 min

COOK

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 chicken meat
- 2 cup plain yogurt
- 2 tsp turmeric
- 3 tbsp garam masala
- 1 tbsp fresh lemon juice
- 1 tsp fresh root ginger
- 4 tbsp olive oil
- 2 onion
- 1 tbsp ginger powder
- 2 tbsp tomato paste
- 5 tomato
- 1 tbsp paprika
- 1 cup heavy cream
- 2 cup water
- 1 tbsp granulated sugar
- 0 pinch salt
- 2 clove garlic

Instructions

1 Marinate the chicken

Cut 4 chicken breasts into 1-inch cubes and place in a large bowl. Add 2 cups plain yogurt, 2 teaspoons

turmeric, 1 tablespoon garam masala, 1 teaspoon ginger powder, and mix until chicken is completely coated.

2 Cover bowl with plastic wrap and refrigerate for at least 30 minutes or up to 4 hours to allow flavors to penetrate the chicken.

3 **Cook the chicken**

Preheat oven to 220°C (425°F). Remove chicken from marinade, shaking off excess, and spread pieces on a rimmed baking sheet lined with parchment paper.

4 Roast chicken for 12-15 minutes until pieces are lightly charred on the edges and cooked through, with internal temperature reaching 74°C (165°F). Set aside.

5 **Start the sauce**

Heat 4 tablespoons ghee in a large heavy-bottomed pan over medium heat until melted and shimmering. Add 2 diced onions and cook for 8-10 minutes, stirring occasionally, until soft and golden brown.

6 Add 2 minced garlic cloves, 1 tablespoon ginger paste, and 2 tablespoons tomato paste to the pan. Cook for 1-2 minutes, stirring constantly, until fragrant and paste darkens slightly.

7 **Build the masala base**

Add 5 teaspoons garam masala and 1 tablespoon paprika to the pan, stirring for 30 seconds until spices are fragrant and toasted.

8 Pour in 1 cup crushed tomatoes and cook for 10-12 minutes, stirring frequently, until sauce reduces and darkens to a deep red color with oil starting to separate around the edges.

9 **Finish the sauce**

Reduce heat to low and slowly stir in 2 cups heavy cream. Add 1 tablespoon sugar and a pinch of salt, then simmer gently for 3-4 minutes until sauce is smooth and creamy.

10 **Combine and serve**

Add the roasted chicken pieces to the sauce and simmer for 3-5 minutes until chicken is heated through and sauce coats the pieces. Taste and adjust salt as needed.

11 Serve immediately over basmati rice, garnished with fresh cilantro if desired.

Tips

Marinate the chicken for at least 2 hours, preferably overnight, to allow the yogurt and spices to fully tenderize and flavor the meat.

Only partially cook the chicken in the oven to 155°F internal temperature, as it will finish cooking in the sauce and won't become overcooked.

Add each ingredient to the sauce gradually, allowing time for each to cook and release its flavors before adding the next component.

For an ultra-smooth sauce, strain it through a fine-mesh sieve before adding the chicken back to the pot.

If the sauce becomes too thick during cooking, thin it with a little water or chicken broth rather than more cream.

Taste and adjust seasonings at the end - you may need more salt, sugar for balance, or garam masala for depth.

Let the finished dish rest for 10-15 minutes before serving to allow the flavors to settle and the chicken to fully absorb the sauce.

Garnish with fresh cilantro and a dollop of yogurt to add brightness and cool contrast to the rich, spiced dish.