

Kolay Tavuklu Tikka Masala

Authentic Chicken Tikka Masala with tender marinated chicken in creamy tomato sauce. Easy homemade Indian recipe with aromatic spices and step-by-step instructions.

15

HAZIRLIK DK

45

PIRME DK

60

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Kolay Tavuklu Tikka Masala

Malzemeler

- 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

Yapılışı

- Marinate the chicken**

Cut 4 chicken breasts into 1-inch (2.5cm) bite-sized pieces. In a large bowl, whisk together 2 cups plain yogurt, 2 teaspoons turmeric, 3 tablespoons garam masala, 1 tablespoon lemon juice, and 1 teaspoon ground ginger until smooth.
- Add chicken pieces to the marinade and toss until completely coated. Cover and refrigerate for at least 2 hours or overnight for best flavor.**
- Roast the chicken**

Preheat oven to 400°F (200°C). Remove chicken from marinade, shaking off excess, and arrange in a single layer on a parchment-lined baking sheet.

- 4 Roast for 15-18 minutes until chicken is cooked through with internal temperature of 165°F (74°C) and edges are lightly charred. Set aside.
- 5 **Build the sauce base**
Heat 4 tablespoons oil in a large heavy-bottomed pan over medium heat. Add 2 diced onions and cook for 8-10 minutes, stirring occasionally, until golden brown and softened.
- 6 Add 2 minced garlic cloves, 1 tablespoon garam masala, and 2 tablespoons tomato paste. Cook for 2 minutes, stirring constantly, until fragrant and paste darkens slightly.
- 7 Add 5 diced tomatoes and 1 tablespoon sugar. Cook for 10-12 minutes, stirring occasionally, until tomatoes break down and mixture becomes thick and jammy.
- 8 **Create the creamy sauce**
Pour in 1 cup heavy cream and 2 cups water. Bring to a gentle simmer and cook for 5 minutes until well combined and slightly thickened.
- 9 Season with 1 tablespoon salt and a pinch of saffron. Taste and adjust seasoning as needed.
- 10 **Finish and serve**
Add the roasted chicken pieces to the sauce and simmer gently for 5-8 minutes until chicken is heated through and sauce coats the back of a spoon. Serve immediately over rice or with naan bread.

?puçlar?

Marinate the chicken overnight for maximum flavor penetration and tenderness. The yogurt's natural enzymes break down proteins while spices infuse deeply into the meat.

Don't skip the partial cooking step for the chicken. This prevents overcooking when added to the sauce and allows the meat to absorb the masala flavors without becoming tough.

Build your spice base slowly, allowing each addition to cook properly before adding the next ingredient. This layering technique develops deeper, more complex flavors.

Strain the finished sauce if you prefer a completely smooth texture, though many enjoy the rustic character of unstrained masala.

Taste and adjust the sauce before adding the chicken - it should be slightly more seasoned than your final desired result since the chicken will dilute the flavors.

Let the finished dish rest for 5 minutes before serving to allow the flavors to settle and the sauce to reach optimal consistency.

Save some marinade separately to brush on chicken during cooking for extra flavor, but never reuse marinade that touched raw chicken.

Make extra sauce and freeze it separately - it's perfect for quick weeknight meals with pre-cooked chicken or vegetables.