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Easy and delicious recipes from the IT By Design team.





# *Chicken Tikka Masala (Butter Chicken) Recipe*

## The Ingredients

(all special ingredients are available on Amazon)

- 1 cup yogurt
- 1 tablespoon seasoning salt
- 3-5 tablespoons tandoori paste or Tikka Masala paste (depending on spice tolerance)
- 4 boneless skinless chicken breasts, cut into bite-size pieces
- 3 tablespoons oil
- 2 tablespoons cumin seeds
- 1 large onion, finely ground into paste
- 1 tablespoon minced fresh ginger
- 1 clove garlic, minced
- 1 large tomato, crushed
- 2 tablespoons fenugreek, ground into powder
- 2 teaspoons cayenne pepper
- 2 teaspoons freshly ground black pepper
- 2 tablespoons salt, or to taste
- 1 tablespoon tumeric
- 1 tablespoon Butter Chicken spice, or Tikka Masala spice
- 1/4 cup chopped fresh cilantro
- 2.5 cans (38 ounce) can tomato sauce
- 1 pint heavy cream

### Basmati Rice

- 3 tablespoons oil
- 2 tablespoons cumin seeds
- 2 cups white basmati rice
- 1 medium finely sliced onion
- 1/2 bag of frozen mixed vegetables
- 2 teaspoons salt





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## The Marinade

- We will begin by marinating the chicken. This can be done the day before, or one hour before cooking. The longer the marinade, the more flavorful the chicken.
- Mix yogurt, tandoori paste and seasoning salt together in a bowl. For milder taste, use 3 tablespoons of tandoori paste, for spicier, add 5. Once blended, add cut chicken and evenly distribute marinade on all pieces. Chicken should be cut in thin bite size pieces.
- Cover and set aside, or if basting early, place back in fridge.

## The Sauce

**(all special ingredients are available on Amazon)**

- Add oil, cumin seeds and large ground onion to a deep pan and cook on high until onion absorbs oil and starts to golden (5 min).
- Add ginger and garlic to onion and continue cooking on medium heat until contents becomes light golden brown (3-4 min).
- Add crushed tomato and fenugreek and continue cooking (5 min)
- Once mixture is a medium brown color, add salt, pepper, cayenne pepper, turmeric and 1/2 of the cilantro into mixture. Blend well.
- Add tomato sauce to mixture and stir well. Reduce heat and cover pot. Bring to boil.
- Once boiling, add heavy cream. Thoroughly mix and bring to steady boil. Add salt, and cayenne pepper to taste. Remove from stove.
- Place chicken evenly in a dark tray, should have some depth. Cook in oven at 350° for 15 min or until cooked. Halfway through, take the chicken out and remove water from the tray. Place back in oven to finish cooking.
- Once chicken is cooked, add it directly into the pot with our sauce. Mix well and enjoy.





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## **Basmati Rice**

- Add oil, cumin seeds and thinly sliced onion to a deep pan and cook on high until onion absorbs oil and starts to lightly golden (3-4 min).
- Add frozen vegetables and salt to mixture and continue to stir. (2 min)
- At the same time, wash the rice and empty water 2-3 times
- Add rice to mixture and stir.
- Add 4 cups of water, cover with lid, reduce heat to medium, and simmer.
- Lightly check bottom of rice to make sure it does not burn.
- Once water has evaporated, your rice is ready to serve.

Serve Butter Chicken over a bed of Basmati Rice, or a well toasted Naan, both will be a hit.

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