

Chicken tikka masala

Von: Benedikt Koller, Elias Schuster, Maximilian Lehner



Ingredients:

- 4 tbsp vegetable oil
- 25g butter
- 4 onions, roughly chopped
- 6 tbsp chicken tikka masala paste
- 2 peppers, color doesn't matter
- 8 boneless, skinless chicken breasts, cut into cubes
- 2x 400g cans of chopped tomatoes
- 4 tbsp tomato purée
- 2-3 tbsp mango chutney
- 150 ml natural yogurt

Preparation

- **STEP 1** Heat the vegetable oil and butter in a large, lidded casserole on the hob, then add the onions and a pinch of salt. Cook for 15-20 mins until soft and golden.
- **STEP 2** Add the tikka masala paste and peppers, then cook for 5 mins more to cook out the rawness of the spices.
- **STEP 3** Add the chicken breast cubes and stir well to coat in the paste. Cook for 2 mins, then tip in the chopped tomatoes, tomato purée and 200ml water. Cover with a lid and gently simmer for 15 mins, stirring occasionally, until the chicken is cooked through.
- **STEP 4** Remove the lid, stir through the mango chutney, double cream and natural yogurt, then gently warm through. Season, then set aside whatever you want to freeze. *Will keep, in an airtight container, in the freezer for up to three months.* Scatter the rest with coriander leaves and serve with basmati rice and naan bread.

Fun-Fact:

Normally it is served with rice, but it also tastes fantastic, if it's served with crisps.

