

Chicken Tikka Masala

RECIPE

INGREDIENTS

CURRY PASTE

- 1 med. yellow onion, quartered
- 1 shallot, halved
- 6 cloves garlic
- 2x 1 in. pieces of fresh ginger, peeled
- 3 tbsp garam masala
- 2 tsp ground turmeric
- 2 tsp sea salt
- 1 tsp crushed red pepper flakes
- zest of 1 lemon

CHICKEN

- 2 lbs chicken breast, cubed
- 1/2 cup full-fat plain Greek yogurt
- 14oz full-fat unsweetened coconut milk
- 6oz tomato paste
- 1/4 cup cilantro, chopped
- 3 cups cooked basmati rice, for serving

YIELDS: 6 SERVINGS

PREP TIME: 15 MINUTES

COOK TIME: 30 MINUTES

TOTAL TIME: 45 MINUTES

DIRECTIONS

1. To make the curry paste. In a blender or food processor, combine the onion, shallot, garlic, ginger, garam masala, turmeric, salt, red pepper flakes, and lemon zest. Pulse until a smooth paste forms, about 1 minute.
2. To make the chicken. In a gallon-size zip-top bag, combine 2 tablespoons of the curry paste, the chicken, and the yogurt. Seal the bag and massage the mixture into the chicken to cover completely. Marinate at room temperature for 30 minutes or refrigerate up to overnight.
3. Heat a large, high-sided skillet over medium heat. Add 1/4 cup to 1/2 cup (use to your taste) of the curry paste and cook until fragrant, about 1 minute. Stir in the chicken, coconut milk, and tomato paste. Cover and cook until the chicken is cooked through, 15 to 20 minutes. Remove the lid and simmer until the sauce thickens slightly, about 5 minutes more.
4. Stir in the cilantro and serve the chicken over rice.
5. Enjoy with our 2019 Gewürztraminer or your favorite Hawk Haven wine!