



## Classic Chicken Tikka Masala

Difficulty  
Easy

Preparation  
time  
10 minutes

Cooking  
time  
30 minutes

Serves  
4



### Ingredients

- 1 jar (400 ml) Patak's Tikka Masala Cooking Sauce
- 2 tbsp. vegetable oil
- 1 medium onion, chopped
- 1 lb. boneless chicken, skinned and cut into 1" cubes
- 14 oz. can diced or chopped tomatoes
- 2 tbsp. cream (optional)

### Instructions

Heat the oil in a large frying pan. Sauté the onions until translucent. Stir in the chicken and cook until the meat is sealed. Shake the jar of Patak's Tikka Masala Cooking Sauce and stir into the meat with the diced tomatoes. Bring to a boil, cover and simmer for 15 minutes until chicken is cooked through. Stir in the cream just before serving. Serve over rice with naan bread, chapattis or Patak's pappadums and an assortment of Patak's chutneys, pickles and relishes.

