Chicken Tikka Masala

FOODSERVICE

SERVING SIZE: **20**

Ingredients

- 1/3 cup Garam Masala
- 1 1/2 teaspoons Cumin
- 1 1/2 teaspoons Tumeric
- 1 1/2 teaspoons Salt
- 1 1/2 teaspoons Smoked Paprika
- 7 pounds Skinless Chicken Thighs
- 3 1/3 tablespoons Canola Oil
- 4 Onions, sliced
- 1/4 cup Fresh Ginger, Sliced
- 10 Garlic, minced
- 3 tablespoons Fresh Ginger, Grated
- 1 #10 Can Furmano's Diced Tomatoes
- 3 cups Furmano's Crushed Tomatoes
- 1 1/2 cups Heavy Cream

In This Recipe



Bella Vista Crushed Tomatoes

Preparation

1. In a small bowl combine spices and whisk with a small fork. Sprinkle the spice mix over both sides of chicken thighs, coating them liberally.
2. Heat the cooking oil in a large skillets over medium high heat. Once hot, add the seasoned chicken for about three minutes, or until well browned.
3. Add chicken to pan spreading out, making sure not to overlap/overcrowd and add sliced ginger and cover with foil and bake until ready. This usually takes two pans, but could take more depending on size of pan.
4. Add onion to skillets the chicken was cooked in and continue to cook until the onions are soft and slightly browned on the edges.
5. In a large pot add in the onions that were just cooked, also adding in garlic and minced ginger and sweat.
6. After the flavor has started to develop then add in diced tomatoes and crushed tomatoes, stir and let flavor start to develop at a simmer for two hours.
7. Once chicken is finished in oven then add chicken juices to the sauce pot and shred chicken while warm.
8. Add heavy cream to pot and heat to simmer.
9. Toss cooked shredded chicken with sauce and serve over rice or your favorite ancient grain.

Copyright 2024 Furmano's. All Rights Reserved.