



Delhi style Chicken tikka

Ingredients

- 2 tablespoons ghee (or clarified butter)
- 1 onion, finely chopped
- 4 cloves garlic, minced
- 1 tablespoon ground cumin
- 1 teaspoon salt (or more, to taste)
- 1 teaspoon ground ginger
- 1 teaspoon cayenne pepper (adjust for heat preference)
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground turmeric
- 1 (14-ounce) can tomato sauce
- 1 cup heavy whipping cream
- 1 tablespoon white sugar (or more, to taste)
- 2 teaspoons paprika
- 1 tablespoon vegetable oil
- 4 boneless, skinless chicken breasts, cut into bite-size pieces
- ½ teaspoon curry powder

Instructions

- 1. Make the base sauce:**
Heat ghee in a large skillet over medium heat. Add chopped onion and sauté until translucent, about 5 minutes. Stir in garlic and cook just until fragrant, about 1 minute.
- 2. Add spices:**
Mix in cumin, salt, ginger, cayenne, cinnamon, and turmeric. Fry for about 2 minutes to release the aroma.
- 3. Simmer the tomato base:**
Pour in the tomato sauce, bring to a boil, then reduce heat. Simmer for 10 minutes, stirring occasionally.
- 4. Add cream and seasonings:**
Stir in the heavy cream, sugar, and paprika. Simmer over low heat until the sauce thickens, about 10–15 minutes.
- 5. Cook the chicken:**
In a separate skillet, heat vegetable oil over medium heat. Add the chicken pieces and curry powder. Sear for about 3 minutes until lightly browned but not fully cooked through.
- 6. Combine and finish:**
Transfer the chicken and any juices to the sauce. Simmer together until the chicken is fully cooked and tender, about 30 minutes. Taste and adjust sugar and salt as needed.

7. **Serve:**

Enjoy hot with basmati rice, naan, or both for the ultimate comfort meal.