Pomì
O Così. O Pomì.

Chicken Tikka Masala

Preparation time: 50 min
Difficulty: Easy

Ingredients

- Boneless, skinless chicken breasts: 8
- Butter: 25g
- Chicken tikka masala paste: 6 tbsp
- Chopped coriander leaves: to serve
- Double cream: 150ml
- Mango chutney: 2-3 tbsp
- Natural yogurt: 150ml
- Onions, chopped: 4
- Pomì strained tomatoes: 4 tbsp
- Red peppers, deseeded and cut into chunks: 2
- Vegetable oil: 4 tbsp

Preparation

1. Heat 4 tbsp of vegetable oil and 25g butter in a large casserole on the hob, then add the chopped onions and a pinch of salt. Cook for 15-20 mins until soft and golden.
2. Add 6 tbsp chicken tikka masala paste and 2 red peppers, cut into chunks, then cook for 5 mins more to cook out the rawness of the spices.
3. Add the chicken breasts, cut into 2 ½ cm and stir well to coat in the paste. Cook for 2 mins, then tip in two 400g cans of ***Pomì Chopped Tomatoes***, 4 tbsp of ***Pomì Strained Tomatoes*** and 200ml water.
4. Cover with a lid and gently simmer for 15 mins, stirring occasionally, until the chicken is cooked through.
5. Remove the lid, stir through 2-3 tbsp mango chutney, 150ml double cream and 150ml natural yogurt, then gently warm through.
6. Season and serve with coriander leaves, basmati rice and naan bread.

For this recipe we used:

Chopped Tomatoes 800 g