**Chicken Tikka Masala**

1 (2 ½”) piece ginger, peeled 1 tbsp. tomato paste

4 garlic cloves, minced 1 ½ tsp. turmeric

½ medium onion, finely chopped 1/8 tsp. cayenne pepper

1 boneless chicken breast 1 can crushed tomatoes (28 oz)

2 tsp. kosher salt ½ cup plain yogurt (not Greek)

¾ tsp. freshly ground pepper, divided 1 tbsp. lemon juice

2 ½ tsp. garam masala, divided ¼ cup cilantro

2 tbsp. vegetable oil 2 tbsp. unsalted butter

Grate ginger using a microplane, combine with onion and garlic.

Cut chicken into 1” cubes and toss with 1 ½ tsp. salt, ½ tsp. pepper, and 1 tsp. garam masala.

Heat oil over medium-high heat in a large skillet. Add chicken and cook, tossing occasionally, until lightly browned and cooked through, about 5 minutes. Transfer chicken to a clean bowl.

Using same skillet, over medium-low heat, add butter, chopped onion mixture, ½ tsp. salt, and ¼ tsp. pepper. Cook, stirring occasionally, until onion is softened and translucent, about 3 minutes.

Add tomato paste, turmeric, cayenne, and remaining 1 ½ tsp. garam masala and cook, stirring constantly, about 30 seconds.

Add tomatoes and cook, stirring occasionally, until hot, about 2 minutes.

Return chicken to pan and cook for 2-3 minutes until mixture is warmed through.

Remove from heat and stir in lemon juice and yogurt. Season with salt and pepper to taste. Garnish with cilantro and serve with naan and/or over Indian rice.