

Chicken Tikka Masala

Recipe courtesy of BGETeamGreen Member Chris Sussman aka @the_bbq_buddha

Masala Marinade Ingredients

1 cup plain yogurt
2 garlic cloves, minced
1 tbsp grated fresh ginger
1½ tsp ground cumin
1½ tsp ground coriander
¼ tsp ground cardamom
¼ tsp cayenne pepper
¼ tsp ground turmeric
Salt and pepper
2½ lbs. skinless, boneless chicken thighs, fat trimmed

Masala Ingredients

Salt and pepper
2 tbsp plus 1 tsp olive oil
¼ cup blanched whole almonds
1 large onion, finely chopped
2 garlic cloves, minced
1 tsp minced fresh ginger
1½ tbsp garam masala
1 tsp ground cumin
1 tsp ground coriander
½ tsp cayenne pepper
One 35-ounce can peeled tomatoes, finely chopped, juices reserved
Pinch of sugar
1 cup heavy cream

Method

In a bowl combine the yogurt, garlic, ginger, cumin, coriander, cardamom, cayenne and turmeric. Season with salt and pepper. Make slashes in each piece of chicken then add the chicken to the marinade, toss to coat and refrigerate overnight.

Set the EGG for direct cooking without the convEGGtor at 400°F/204°C.

Remove the chicken from the marinade and scrape off as much of the marinade as possible. Season the chicken with salt and pepper and cook for 4 minutes per side. Remove from the EGG and cut it into 2-inch pieces. Set aside.

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In a small skillet, heat 1 teaspoon of the oil and add the almonds, cook over medium heat, stirring constantly until golden (about 5 minutes). Transfer the almonds to a plate and let cool completely. In a food processor, pulse the almonds until finely ground.

Preheat a Dutch oven on the EGG. Heat the remaining 2 tablespoons of oil and then add the onion, garlic, and ginger. Cook until the onions are tender and golden, about 8 minutes, stirring occasionally. Add the tomatoes with their juices, sugar and season with salt and pepper. Let reduce until the sauce is slightly thickened, about 20 minutes.

Add the garam masala, cumin, coriander, cayenne, and ground almonds. Stir until everything is combined, about 1 minute. Mix in the cream and chicken. Simmer for 10 minutes, stirring frequently. Remove from the EGG and serve with naan.

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