

Servings: 6

#### Chicken Tikka

1/2 teaspoon cumin  
1/2 teaspoon coriander, ground  
1/4 teaspoon cayenne  
1 teaspoon kosher salt  
2 pounds boneless skinless chicken breasts, trimmed of fat  
1 tablespoon garlic powder, minced or pressed  
1 teaspoon ground ginger

#### Masala Sauce

3 tablespoons vegetable oil  
1 each medium onion, finely diced  
2 each garlic cloves  
2 teaspoons fresh ginger  
1 each serrano pepper, seeded and minced  
1 tablespoon tomato paste  
1 tablespoon garam masala  
28 ounces crushed tomatoes  
2 teaspoons sugar  
1/2 teaspoon kosher salt  
2/3 cup heavy cream  
1/4 cup fresh cilantro leaves for garnishing on the trail.

1. **FOR THE CHICKEN:** Combine cumin, coriander, cayenne, salt, garlic powder, and ginger in small bowl and mix well. Sprinkle both sides of chicken with spice mixture, pressing gently so mixture adheres. Place chicken on plate, cover with plastic wrap, and refrigerate for 30 to 60 minutes.
2. Preheat grill to medium high heat.
3. **FOR THE SAUCE:** Heat oil in large pan over medium heat until shimmering. Add onion and cook, stirring frequently, until light golden, 8 to 10 minutes. Add garlic, ginger, chile, tomato paste, and garam masala; cook, stirring frequently, until fragrant, about 3 minutes. Add crushed tomatoes, sugar, and salt; bring to boil. Reduce heat to medium-low, cover, and simmer for 15 minutes, stirring occasionally. Puree sauce with a stick bender or blender and return to pan. Stir in cream and return to simmer. Remove pan from heat and allow to cool.
4. While sauce simmers grill chicken until it reaches an internal temp of 160 degrees F. About six minutes per side.
5. Let chicken cool, then cut into 1-inch chunks and stir into cool sauce. Transfer chicken and sauce into airtight or vacuum sealed bags and chill.

6. To reheat bring enough water to a boil and submerge bag, simmer for 20-30 minutes until heated through. Garnish with fresh cilantro

Stir in cilantro, adjust seasoning with salt, and serve.

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