

# EASY TIKKA MASALA

Servings: 4-6 | Time: Approximately 30 Minutes

## DIRECTIONS

1. Heat a large skillet, sauté pan or Dutch oven over medium-high heat on the stove top and add the butter and garlic.
2. Cook just until the butter is melted.
3. Add in the Patak's curry paste and fry in the garlic butter for about 1 minute.
4. To the fried curry paste, add the entire jar of tomato sauce. Simmer four about ten minutes.
  - a. TIP: Get all of the tomato sauce out of the jar by adding about 1/4 cup of water, swishing the water around and add to the sauce.
5. Meanwhile, pull all of the meat off the rotisserie chicken, separating the bones and cartilage from the meat.
  - a. The objective is to produce bite sized pieces about 1 1/2 inches long, and about as wide as a pencil.
  - b. TIP: Wrap the bones and rib cage in plastic wrap, freeze and save to make a small batch of chicken stock later on.
6. To the simmering sauce, add the pulled chicken and 1/4 cup of heavy cream.
  - a. Gently stir to combine without breaking up the chicken too much.
7. Continue to simmer for about 3-5 minutes.
8. Combine the cilantro and green onions. This will be used to go on top of the finished dish.
9. Season with salt and pepper
10. Place the rice in a serving bowl and pour sauce on top of rice, and top with the cilantro and green onion mix.

## INGREDIENTS

- 1 Rotisserie Chicken
- 2 Tablespoons of Unsalted Butter
- 3 Cloves of Garlic – Chopped
- 3 Tablespoons of Patak's Curry Paste
- 1, 24oz Jar of Marinara Sauce – Traditional
- 1/4 Cup Heavy Whipping Cream
- 1/4 Cup Cilantro – Chopped
- 4 Single Green Onions
- 2 Cups of Cooked Basmati Rice
- Salt
- Pepper