

# Slow Cooker Chicken Tikka Masala – adapted from CookingClassy.com

## Ingredients

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- 3 lbs boneless, skinless chicken breast halves, cut into 1 inch pieces
- 1/2 large yellow onion, finely diced
- 4 cloves garlic, minced
- 2 Tbsp freshly, finely grated ginger
- 1 (29 oz) can tomato puree (I pureed canned San Marzano Whole Tomatoes)
- 1 1/2 cups plain Greek yogurt
- 2 Tbsp extra virgin olive oil
- 2 Tbsp fresh lemon juice
- 2 Tbsp Garam Masala
- 1 Tbsp cumin
- 1/2 Tbsp paprika
- 2 tsp salt, or to taste
- 3/4 tsp cinnamon
- 3/4 tsp freshly ground black pepper
- 1-3 tsp cayenne pepper (note 3 is way too hot for Tikka Masala! I'm going with 1/2-1 next time)
- 2 bay leaves
- 1 cup heavy cream
- 1/2 tbsp cornstarch
- Prepared Long Grain White Rice or Basmati Rice
- Chopped cilantro, for serving

## Directions

- In a large mixing bowl combine chopped onions, minced garlic, grated ginger, tomato puree, plain yogurt, olive oil, lemon juice, Garam Masala, cumin, paprika, salt, cinnamon, pepper and cayenne pepper. Stir to combine.
- Pour half of sauce mixture into a large slow cooker then add in diced chicken, then cover chicken with remaining sauce. Add in 2 bay leaves.
- Cover slow cooker with lid and cook on low heat for 8 hours (or high for 4 hours).
- In a mixing bowl, whisk together heavy cream and cornstarch, pour mixture into slow cooker and gently stir. Allow mixture to cook 20 minutes while you prepare the rice.
- Remove bay leaves and serve warm over rice and sprinkle with chopped cilantro.