

# Chicken Tikka Masala

InstantPot

Serves 4

## Chicken marinade:

- 450 g boneless skinless chicken breasts, chopped into bite-sized pieces
- 285 g Greek yogurt
- 1 T garam masala
- 1 T lemon juice
- 1 tsp black pepper
- ¼ tsp ground ginger

## Sauce:

- 220 g canned tomato sauce or puree
- 5 cloves garlic minced
- 4 tsp garam masala
- ½ tsp paprika
- ½ tsp turmeric
- ½ tsp salt
- ¼ tsp cayenne
- 240 g heavy whipping cream or coconut cream

## For serving:

- basmati rice
- naan
- freshly chopped cilantro (*pak chee*)

## Marinating the chicken:

1. Combine all **marinade ingredients** (except chicken) in a bowl and mix well.
2. Add **chicken** chunks and coat with the marinade. Let sit in the refrigerator for ½.

## Pressure cooker **Sauté mode**:

3. Select the **Sauté mode** on the pressure cooker for **medium heat**. When it has reached temperature, add chicken chunks (along with any marinade sticking to them) to the pressure cooker. Sauté until the chicken is cooked on all sides, **about 5 minutes**, stirring occasionally. Turn off the sauté mode.

## Pressure cooker **High pressure mode**:

4. Add all of the sauce ingredients except the cream to the pressure cooker, over the chicken, and stir. Secure and seal the lid. Select the **Manual mode** to cook for **10 minutes** at high pressure. Use the quick steam release handle to release pressure.

## Pressure cooker **Sauté mode**:

5. Select the **Sauté mode** on the pressure cooker for **low heat**. When it has reached temperature, add cream to the pot, stirring with the other ingredients. **Simmer** until the sauce is thickened to your liking, **a few minutes**.

Serving: Serve with basmati rice or naan. Garnish with cilantro (*pak chee*).

