

# Crock Pot Chicken Tikka Masala

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	pounds	chicken breast - 1.5" chunks
1	large	onion - finely chopped
4	cloves	garlic - minced
2	tablespoons	ginger - grated
29	ounces	tomato sauce
2	tablespoons	olive oil
1	tablespoon	garam masala
2	teaspoons	ground cumin
2	teaspoons	ground coriander
2	teaspoons	paprika
1	teaspoon	turmeric
1/2	teaspoon	cinnamon
1/2	teaspoon	cayenne
1/2	teaspoon	black pepper
1		bay leaf
1	cup	heavy cream
2	tablespoons	arrowroot powder
		juice of 1/2 lemon

Grease inside of crockpot with a bit of olive oil. Set aside.

Combine all ingredients (except bay leaves, heavy cream, arrowroot powder, and lemon juice) in a large bowl. Stir to combine and coat chicken.

Pour into crock pot and place bay leaves on top.

Cover and cook for 8 hours on low or 4 hours on high.

When done, in a small bowl, combine heavy cream and arrowroot powder and stir into mixture. Let cook an additional 20 minutes.

Add lemon juice and stir. Serve.