

# Slow Cooker Chicken Tikka Masala

Servings : 6

| Amount | Measure     | Ingredient - Preparation Method                       |
|--------|-------------|---|
| 5      |             | boneless, skinless chicken breasts (3 lbs) - 1" cubes |
| 1/2    | large       | yellow onion - finely chopped                         |
| 4      | cloves      | garlic - minced                                       |
| 2      | tablespoons | ginger - finely grated                                |
| 1      |             | jalapeno - stemmed and sliced in half                 |
| 29     | ounces      | tomato puree  |
| 1 1/2  | cups        | plain yogurt  |
| 2      | tablespoons | extra virgin olive oil                                |
| 2      | tablespoons | lemon juice   |
| 2      | tablespoons | garam masala  |
| 1      | tablespoon  | cumin   |
| 1/2    | tablespoon  | paprika   |
| 2      | teaspoons   | salt  |
| 3/4    | teaspoon    | cinnamon  |
| 3/4    | teaspoon    | black pepper  |
| 3      | teaspoons   | cayenne   |
| 2      |             | bay leaf  |
| 1      | cup         | heavy cream   |
| 1/2    | tablespoon  | cornstarch  |
|        |             | Rice  |
|        |             | cilantro for garnish                                  |

In a large bowl, combine onion, garlic, ginger, jalapeno, puree, yogurt, olive oil, lemon juice, garam masala, cumin, paprika, salt, cinnamon, pepper and cayenne. Stir to combine. Pour half of sauce into slow cooker then add chicken, then cover with sauce. Add bay leaves. Cook on low for 8 hours.

Mix together cream and cornstarch, pour into slow cooker and stir. Cook 20 more minutes. Remove bay leaves and jalapeno and serve over rice and sprinkle with cilantro.