



## INGREDIENTS:

### CHICKEN PREPARATION

- 4 tbsl garam masala Mix
- 2 (6 oz) chicken breast
- 1 tbsl salt and pepper
- olive oil

### SAUCE

- 1 can (28 oz) whole tomatoes, crushed by hand
- 1/4 cup onion, diced
- 1 each Serrano chile, diced
- 2 tsp garam masala mix
- 1 garlic clove, chopped
- 2 tsp ginger, chopped
- 1 tsp sugar
- 1/3 cup yogurt
- 2 tbsl cilantro, chopped
- salt and pepper to taste

### GARAM MASALA MIX

- 4 tbs ground cumin
- 2 tbs ground coriander
- 2 tbs ground cardamom
- 2 tbs ground black pepper
- 1 tbs ground cinnamon
- 1 tbs ground clove
- 1 tbs ground nutmeg

## DIRECTIONS:

### CHICKEN PREPARATION

1. Season chicken evenly on both sides with salt and pepper.
2. Dust both sides evenly in garam masala mix.

### SAUCE

1. Combine all ingredients in a bowl and mix well.
2. Take the sauce and evenly mix onto all sides of the chicken.
3. Cover and let marinate in the refrigerator for one hour (if time permits).
4. On medium heat in a saute pan, add just enough olive oil to coat the bottom of the pan.
5. Sear chicken on both sides until golden and finish and add remaining sauce to pan.
6. Finish in the oven at 350f degrees until internal temperature reaches 160f degrees.
7. Serve hot and garnish cilantro leaves

### GARAM MASALA MIX

1. Mix all ingredients well in a bowl.
2. If desired, toast on medium heat in a saute pan to awaken the spices and aromatics.
3. Store in a cool dry place.