

INGREDIENTS:

- 1 cup basmati rice
- 1 ½ tablespoons vegetable oil
- 1 ½ pounds chicken thighs, cut into 1" chunks
- Kosher salt
- black pepper
- ½ onion, diced
- 3 tablespoons tomato paste
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 ½ teaspoons garam masala
- 1 ½ teaspoon chili powder
- 1 ½ teaspoons turmeric
- 15 ounces tomato sauce
- 1 cup chicken stock
- ½ cup heavy cream
- 2 tablespoons chopped fresh cilantro leaves

DIRECTIONS:

1. Cook rice in 2 cups of water; set aside.
2. Heat canola oil in a large stock pot over medium heat. Season chicken with salt and pepper. Add chicken and onion to the pot and cook until golden, about 4-5 minutes.
3. Stir in tomato paste, garlic, ginger, garam masala, chili powder and turmeric until fragrant, about 1 minute.
4. Stir in tomato sauce and chicken stock, season with salt and pepper. Bring to a boil; reduce heat and simmer, stirring frequently, until reduced and slightly thickened, about 10 minutes.
5. Stir in heavy cream until heated through, about 1 minute.
6. Serve immediately with rice, garnish with cilantro.

Garam Masala Spice Blend

INGREDIENTS:

- 3-inch cinnamon stick, broken-up
- 2 tablespoons black peppercorns
- 2 tablespoons green cardamom seeds, removed from pods
- 3 tablespoons coriander seeds
- 2 tablespoons cumin seeds
- 1 teaspoon ground mace (or grated nutmeg)
- 1 bay leaf

DIRECTIONS:

1. Heat a skillet over medium-high heat and toast the cinnamon, peppercorns, cardamom, coriander, and cumin seeds for about 10 minutes, stirring often until fragrant and toasted. Let cool.
2. Combine with remaining spices and grind in a spice or coffee grinder.
3. Store in an air-tight container.

Source: [masterclass.com](https://www.masterclass.com)