

STEP ONE: 30 MINUTE MARINADE

Combine **chili powder**, **lime juice** and the **salt**, blending to make a paste. Make shallow cuts in the chicken and rub the paste into the meat. Place the chicken in a resealable plastic food storage bag and let it rest, refrigerated, for 30 minutes.

- 3 pounds skinless, boneless chicken breast halves
- 2 tablespoons **chili powder**
- 2 tablespoons **lime juice**
- **salt** to taste

STEP TWO: OVERNIGHT MARINADE

Meanwhile, line a colander with cheesecloth and place the **yogurt** on it to drain for 15 minutes. Transfer to a medium bowl and add **chili powder**, **salt** to taste, **garlic** and **ginger** pastes, **lime juice**, **garam masala** and **oil**, stirring to combine.

- 1 cup plain whole **yogurt**
- 1 tablespoon **chili powder**
- **salt** to taste
- 4 tablespoons **garlic paste**
- 2 teaspoons **ginger paste**
- 4 tablespoons **lime juice**
- 1 teaspoon **garam masala**
- 4 tablespoons **olive oil**

After 30 minute marinade finishes, cube chicken. Add the marinade to the chicken, making sure the meat is evenly coated. Refrigerate in storage bag for 4 hours or overnight.

STEP THREE: BAKE CHICKEN

1. Preheat oven to 400 degrees F.
2. Place chicken cubes in a 9x13 inch baking dish and bake in preheated oven for 20 minutes, or until almost cooked through.

STEP FOUR: MAKE SAUCE

Melt **butter** in a medium saucepan over medium heat.

- 2 tablespoons **butter**

GARAM MASALA BLEND

Stir in fresh garam masala **blend**.

- 2 tablespoon garam masala **blend**: combination of
 - whole cloves
 - 1/4 of a crumbled cinnamon stick
 - whole black pepper
 - cardamom seeds

When **blend** begins to crackle, mix in **ginger paste**, **chopped garlic** and **green chile peppers**. Sauté until tender.

- 2 tablespoons **ginger paste**
- 2 tablespoons **chopped garlic**
- 2 tablespoons chopped **green chili peppers**

SAUCE

Then stir in **tomato puree**, **chili powder**, **salt**, **garam masala** and **water**.

- 4 cups **tomato puree**
- 2 tablespoons **chili powder**
- **salt** to taste
- 2 tablespoons **garam masala**
- 2 cups **water**

Bring to a boil; reduce heat to low and simmer, stirring in **honey** and **fenugreek**.

- 2 tablespoons **honey**
- 1 teaspoon dried **fenugreek** leaves

STEP FIVE: COMBINE CHICKEN & SAUCE

Place chicken in sauce mixture. Continue cooking for another 5 minutes, or until chicken is no longer pink inside. Stir in fresh **cream**.

- 2 cups **heavy cream**