



## CHICKEN TIKKA MASALA TACOS

### INGREDIENTS:

4-6 Mission® Street Tacos White Corn Tortillas  
1 lb. boneless skinless chicken breasts  
(or try Paneer or Tofu)  
4 tbsp. tikka masala paste (packaged)  
 $\frac{3}{4}$  cup plain whole-milk yogurt  
2 tbsp. butter or ghee  
1 small white onion, finely diced  
1 tsp. chopped ginger and garlic  
1  $\frac{1}{2}$  cups tomato puree  
 $\frac{3}{4}$  cup heavy cream or coconut milk  
Basmati rice and cilantro for  
serving (optional)

### INSTRUCTIONS:

1. Cut the chicken into bite sized pieces. Marinate with 1 tablespoon of masala paste and the yogurt for at least 30 minutes (or up to 4 hours) in the refrigerator.
2. Once marinating is complete, melt butter in a large, deep skillet over medium high heat and add the remaining masala paste. Allow to fry for 1 minute, then add onion, garlic and ginger.
3. Add the chicken/yogurt mixture and sauté until the chicken is nearly cooked.
4. Lastly, add the tomato puree and cream/coconut milk and allow to simmer for 15 minutes or until sauce thickens and chicken is thoroughly cooked. Season with salt, as desired.
5. Warm tortillas for 10-15 seconds on each side in an ungreased pan. On each tortilla, lay a small bed of rice and top with chicken tikka masala mixture. Sprinkle with cilantro for garnish, if desired.

**MAKES 4-6 STREET TACOS**