



bit spicy

# Chilli Chicken Masala

Our Tikka spices have a lovely rich flavour, and you can use them to make a hotter, more sophisticated version of a tikka masala! Make it as hot as you like, but serve with a little [raita](#) on the side! **Serves 4-6**

## INGREDIENTS

- 1 carton [Tikka spice](#) blend
- 300ml '[Secret Sauce](#)'
- 700g chicken, cut into bite-sized pieces
- 3 tbsp oil
- 1 tin tomatoes, chopped or blended
- fresh chillies, finely chopped, to taste

## RECIPE

1. Use 2 tbsp oil and half the spices to marinate the chicken pieces for a few hours.
2. Use the remaining oil to gently fry the remaining spices and chillies.
3. Add the 'secret sauce' and tomatoes, bring to the boil and simmer for about an hour.
4. When you are ready to eat, fry the chicken pieces for a couple of minutes and then add to the sauce to cook through.
5. Scatter with coriander and serve with rice and flatbreads.

## Cook's notes

- If you want to use prawns just make up the sauce using all the spices and pop the prawns in to cook at the end.
- Try this with lamb, fry the meat with the spice and chillies before adding the liquid and simmering for at least an hour.