

RECIPE OF THE MONTH

CHICKEN TIKKI MARSALA



- * 3 SCALLIONS CHOPPED
- * OLIVE OIL
- * 3 TBSP. FRESH MINT CHOPPED
- * 1/2 TSP. CORIANDER
- * 1/2 TSP. PAPRIKA
- * 1/2 TSP. CUMIN
- * 1/2 TSP. CURRY POWDER
- * 2 TSP. PARSLEY
- * SKINLESS BONELESS THIGHS
- * 1 JAR TIKKI MARSALA SAUCE
- * 1/2 CUP BROTH
- * SPINKLE OF CAYENNE

Cut chicken into bite sized pieces, salt and pepper generously and set aside.

Heat oil in skillet, add scallions and cook until translucent.

Add spices, stir and cook until aromatic, about 30 seconds.

Add chicken, chicken broth and jar of sauce to the pan.

Mix together, bring to a small boil, reduce heat and simmer on low until chicken is cooked, about 20-30 minutes. Serve over your favorite rice or noodles.