Tikka Masala with Spiced Nann

by Spice Girls

Champlain Valley Union High School

**List of Ingrediants**

Rice:

 2 cups Rice

 4 cups Water

 1 teaspoon Salt

Marinade:

15 oz can Chickpeas

 8 oz Halloumi

1/2 cup Greek yogurt

1 tablespoons garlic minced

1 teaspoon ground ginger

2 teaspoons garam masala

1/2 teaspoon turmeric

1 teaspoon ground cumin

½ teaspoon ground red chili powder

Sauce:

2 tablespoons vegetable oil or canola oil

2 tablespoons butter

2 small onions or 1 large onion, finely diced

1 ½ tablespoons garlic finely grated

3 teaspoons garam masala

1 ½ teaspoons ground cumin

1 teaspoon turmeric powder

 1 tablespoon fresh ginger

15 ounces tomato puree tomato sauce

1 teaspoon red chili powder

2 teaspoon salt

1 ¼ cups heavy cream

 1 teaspoon Maple Syrup

¼ cup water if needed

4 tablespoons cilantro

3 tablespoons lime juice

1 Tablespoon ginger

Garlic Dill Crema:

 1 tablespoon lime juice

 2-3 tablespoons fresh dill

 1 cup greek yogurt

 2-3 cloves garlic

 ¼ cup heavy cream

 ½ teaspoon salt

Naan

2/3 cup warm water (110 degrees F/45 degrees C)

1 teaspoon active dry yeast

1 teaspoon white sugar

2 cups all-purpose flour plus 1 tablespoon

¼ tsp baking soda

1 teaspoon salt

1/4 cup olive oil

2 tablespoons plain yogurt

Naan Spices:

2 tablespoons butter

2 teaspoons dried parsley

2 teaspoons sesame seeds

1 ½ teaspoons garlic powder

1 ½ teaspoons onion powder

Garam Masala:

1 Tbsp Cumin

1.5 tsp Cardamon

1.5 tsp pepper

1 tsp cinnamon

1/5 tsp cloves

1/5 tsp nutmeg

**Recipe Instructions**

Rinse rice and add salt and water into a small pot, cook until ready.

Fry paneer and chickpeas separately until crispy, as they are cooking combine marinade ingredients until smooth, then transfer the paneer and chickpeas into marinade and fold together. Set to the side.

Melt the butter and fry the onions until soft (about 3 minutes) in a large saucepan.

Add garlic and ginger and sauté for 1 minute until fragrant, then add garam masala, cumin and turmeric. Fry for about 20 seconds until fragrant, while stirring occasionally.

Pour in the tomato puree, chili powders and salt. Let simmer for about 10-15 minutes, stirring occasionally until sauce thickens and becomes a deep brown red color.

Stir the cream and sugar through the sauce. Add the marinated paneer and chickpeas into the mixture.

Combine the yogurt, lime, juice, dil, garlic and heavy cream in a small bowl.

Garnish with cilantro (coriander) and serve with rice, the yogurt garlic sauce and fresh homemade Naan.

Naan:

Whisk the warm water with the yeast and sugar until the yeast is dissolved. Cover and let stand in a warm place for 10 minutes or until frothy.

Add flour, baking soda and salt three times into a large bowl.

 Add the yeast mixture, olive oil and yogurt. Mix into a soft dough then knead on a floured surface for about 5 minutes or until the dough is smooth and elastic. Place the dough in a large greased bowl, cover with aluminum foil and let stand in a warm place for 20 minutes or until the dough is doubled in size.

Punch down dough. Divide dough into 8 pieces. Roll each piece into a small ball. Roll out one at a time until about ¼ inch thick and about 6 inches diameter.

Heat a large, heavy bottomed skillet over medium-high heat. Lightly brush the pan with olive oil. Nonstick pans do not need the olive oil.

 cut naan to desired size and toss in button then add other spices like garlic powder, onion powder, dried parsley and sesame seeds.

Garam Masala:

Mix all ingredients together