

Serves 4

Part A:

2 lbs. boneless chicken breast  
1/4 cup yogurt  
3 t. minced ginger  
3 t. crushed garlic  
1/4 t. white pepper  
1/4 t. cumin powder  
1/4 t. mace  
1/4 t. nutmeg  
1/4 t. green cardamom powder  
1/4 t. chili powder  
1/4 t. turmeric  
3 T. lemon juice  
4 T. vegetable oil  
Melted margarine (for basting)

Part B:

5 oz. tomato paste  
10 oz. tomato puree  
2 lbs. tomatoes, chopped  
2 t. ginger paste  
2 t. garlic paste  
2 t. green chilies  
1 T. red chili powder  
2 t. cloves  
8 green cardamoms  
salt to taste  
3 T. butter  
2/3 cup cream  
1 t. fenugreek  
2 t. ginger, julienned  
honey to taste

Whisk all of the ingredients in Part A together in a large bowl. Add the chicken breast, cut into 2 inch cubes. Marinate overnight in the refrigerator. Preheat oven to 350°F. Bake the chicken for 8 minutes, basting with margarine twice.

Drain

excess marinade and bake for another 2 minutes.

While doing this, make the sauce in Part B. Deseed and chop green chilies. Put tomatoes, tomato paste and tomato puree in a pot and add approximately 4-1/4 cups of water. Add ginger and garlic paste, green chilies, red chili powder, cloves, cardamoms, and salt. Cook over low heat until reduced to a thick sauce. Strain through a strainer and bring to a boil. Add butter and cream. Stir. If the sauce tastes sour, add honey to taste. Add fenugreek and ginger juliennes, stir, and serve with the chicken.