Chicken Tikka Masala

Ingredients

- 1 1/2 t Kosher Salt
- 2 lb Chicken Breasts (boneless, skinless, cut to bite-size pieces)
- 1 Onion (chopped)
- 1 T Unsalted Butter
- 1 T Ginger (grated)
- 6 clv Garlic (minced)
- 1 t Chili Powder
- 1 T Garam Masala
- 1 t Ground Turmeric
- 1 t Cumin
- 8 oz Tomato Sauce
- 1/4 t Cayenne
- 3/4 c Peas (frozen)
- 14 oz Coconut Milk
- 3/4 c Cilantro (chopped)
- 1/2 c Greek Yogurt

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Instructions

1.In a large bowl add chicken and season with 1 teaspoon salt and set side.
2.Add the butter to the Instant Pot insert and set to SAUTE. Once melted, add the onion, garlic, ginger, garam masala, chili powder, cumin, turmeric, and cayenne. Cook, stirring often, until the onion is soft and the spices are very fragrant, about 5 minutes.
3.Add the chicken pieces, stir to coat with the spices and onion, and cook, stirring often, just until the outsides start to brown, about 4 minutes. Add the tomato sauce and remaining 1/2 teaspoon salt. Stir to combine. Cover and cook on HIGH pressure for 8 minutes. Vent to immediately release the pressure.
4.Uncover and stir in the coconut milk. Turn the Instant Pot back to SAUTE. Bring the mixture to a simmer, stirring occasionally, and let it continue to simmer until the sauce thickens slightly, about 10 to 15 minutes. Turn the Instant Pot off, and then stir in the peas.
5.Let cool for 3 to 4 minutes, and then stir in the Greek yogurt. Enjoy warm with rice or naan and sprinkle of fresh cilantro on top.