

QUICK CHICKEN TIKKA MASALA

Serves 4 to 6

- 2 tablespoons vegetable oil
- 1 chicken, cut into 8 pieces
- 1 medium yellow onion, chopped
- 2 cups Kikkoman Tikka Masala Curry Sauce
- Hot cooked rice
- 1/4 cup chopped cilantro leaves

In a large skillet, heat oil over medium-high heat. Add chicken; brown on all sides. Remove chicken from skillet. Add onion to skillet; cook, stirring, about 4 minutes or until translucent. Add curry sauce and chicken; bring to a boil. Reduce heat to a simmer; cook about 20 minutes or until chicken is cooked through. Serve over rice; garnish with cilantro.