

TANDOORI-INSPIRED CHICKEN

FREEZE TOGETHER

- 2 lbs. boneless skinless **chicken thighs**
- 2 tablespoons **garam masala**
- 2 tablespoons **honey**
- 1 tablespoon **chili powder**
- 1 tablespoon **garlic powder**
- 1 tablespoon **ground cumin**
- 2 teaspoons **salt**
- 2 teaspoons **turmeric**
- ½ teaspoon **ground ginger**
- ½ teaspoon **cayenne pepper**
- one 14-ounce can **coconut milk**

INSTANT POT

High Pressure 15 mins

20-minute natural release

SLOW COOKER

High Setting 4 hrs

Thaw ingredients first

FINAL STEP

Serve in rice bowls, with roasted vegetables, with cauliflower rice, or in fusion-style tacos or burritos.

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