

## **Chicken Tikka Masala with Silver Thread Gewürztraminer**

- 1 jar of Tikka Masala
- 1 can lite coconut milk
- Hand full golden raisins or dried cranberries
- Significant amount of veggies you have on hand either frozen or fresh (broccoli, cauliflower, butternut squash, peppers, onions, leeks, roasted red peppers) If frozen, thaw and cut into bite size pieces then sauté in large skillet. Fresh - cut to bite size pieces and sauté.
- Spicy Gochujang -fermented chile sauce ( I use Mother In Law's) use to taste
- Half of rotisserie chicken (both dark and white meat) cut into bite size pieces

Sauté your veggies in oil. Add Tikka Masala sauce and thin to desire consistency with lite coconut milk. Add all other ingredients and heat through. Serve with basmati or jasmine rice and of course – Silver Thread Gewürztraminer. Cheers