**Chicken Masala**

**The Ingredients**

 6 boneless, skinless chicken thighs

 1 cup diced onion

1 (15-ounce) can diced tomatoes, drained (I added just a little bit of the tomato juice to the Crockpot)

 2 garlic cloves, minced

 ½ teaspoon ground ginger

 ½ teaspoon ground coriander

 ¼ teaspoon cayenne pepper

 1 teaspoon garam masala

 ½ cup plain nonfat yogurt (omit if on the cleanse program)

**The Directions**

Use a 4-quart slow cooker. Put the chicken and onion into the stoneware. In a small bowl, combine the tomatoes with the garlic and all the spices, reserving ½ teaspoon of garam masala for use later. Pour the tomato mixture on top of the chicken. \*\*Cover and cook on low for 8 hours, or on high for 4 hours. Shred the chicken with two forks, and stir in the yogurt. Add the remaining ½ teaspoon garam masala, or more to taste. There is no salt added, so salt at the table to taste.

\*\*My Crockpot cooked the chicken much faster, 4 hours on low! You just need to experiment with your own Crockpot and settings.