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## Chicken Sukha

## Ingredients

1 Chicken  
3 large onions  
Ginger  
5 flakes garlic  
2tsp. Coriander seeds, roasted and ground to a powder  
4 red chilis, roasted and ground to a powder  
2tsp. Badishap, roasted and ground to a powder  
1tbsp. Tomato paste  
4 green chilis

## Preparation

- 1 Put oil, pinch of mustard then karipatha, garam masala, then onions, green chilis, and garlic and fry
- 2 Add the tomato paste, then the podered masala and fry for some time
- 3 Add the chicken and keep on a slow fire untilo cooked.

## Cooks Note

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