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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
ltbsp. 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