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## Chicken Vindaloo

## Ingredients

2lb chicken pieces  
1½tsp. Turmeric (Haldi) powder  
1tsp. Chili powder  
½tsp. coriander (Dhania) powder  
¼ tsp. Cumin (jeera) powder  
2 medium onions  
1 medium tomato  
20 curry leaves  
3 flakes garlic  
2in. Pieces ginger  
3oz. Oil  
0.5oz. vinegar

## Preparation

- 1 Wash the chicken and pat it dry
- 2 Add 1tsp. Haldi powder and some salt to the chicken pieces and mix well
- 3 Grind the onions, tomato, chili, dhaniya jeera powders and ½tsp. haldi powder, ginger, garlic, cuBrown the chicken pieces in a little oil
- 4 Heat 3 tablespoons of oil in a saucepan and add the ground masala, stir well and cook for 5 minutes
- 5 Add 1 tablespoon vinegar
- 6 Add the fried chicken and cook for 15 minutes.

## Cooks Note

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