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Ek-Do-Teen Jatpat Mast Chicken Curry

Ingredients

1 chicken (1 1/2kg kilo)
2 cubes Maggi chicken (optional)
6-8 tbsp Nestle coconut milk powder
4 medium Onions (sliced)
8 - 10 green chilies - slit (optional)
6 med - large tomatoes (chopped)
6 tbsp ghee or oil
1 tbsp ginger powder or paste
1 tbsp garlic powder or paste
6 cardamoms (whole)
8 cloves (whole)
10 peppercorns
2 sticks cinnamon
3 large potatoes (optional)
Few bay leaves

Preparation

1. Cut chicken into medium pieces, wash well, apply little salt and tumeric and keep aside.
2. In a large pot, add the ghee or oil.
3. When hot, put bay leaves, cardamom, cinnamon, cloves and peppercorns. After a minute, add the onions and green chilies and fry all together for some time.
4. Then add ginger and garlic powders or pastes and let this also fry for a while.
5. Then add the tomatoes and fry again for some time.
6. Now add the chicken pieces and fry on medium heat (remember when frying, keep your gas low or medium).
7. While doing this, add 2 cubes of Maggi chicken (stock) and mix well with the chicken.
8. Add little water and let the chicken cook on medium heat. From time to time, just gradually stir.
9. To prepare the coconut milk - take half a mug of hot boiling water and add the Nestle coconut powder to it.
10. Stir well so there are no lumps!
11. When chicken is cooked, completely lower the gas and after a minute add the Nestle coconut milk liquid mixture to the chicken.
12. (Optional) Boil or fry potatoes separately and keep aside for a few minutes. Then add the potatoes, mix well and keep on slow fire for 5 mins.
13. Now it's done...Serve with pulao, white rice or bread.

Cooks Note

* This recipe you can even make it without adding the coconut milk.
* You can also make this curry with beef or lamb.