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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 chillies - 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 chillies 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.