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Lin's Chicken Vindaloo

Ingredients

1 kg chicken (cut into medium pieces)
1 tsp turmeric powder
1 tsp chilli powder
1/2 tsp coriander powder
1/4 tsp cumin powder
2 medium onions
1 medium tomato
20 curry leaves
3 flakes garlic
2 inch piece ginger
6 tbsp oil
1 tbsp vinegar
salt to taste

Preparation

- 1 Wash the chicken and drain out all the water. Then add some salt and mix well.
- 2 After that apply the turmeric powder to the chicken and thoroughly mix.
- 3 Grind the onions, tomato, coriander, cumin powder, 1/2 tsp. turmeric powder, ginger, garlic and curry leaves with 1/2 cup water in a blender.
- 4 Fry the chicken pieces lightly just till it changes colour in 3 tbsp of oil (do not deep fry).
- 5 Pour 3 tbsp oil in a vessel. When hot, add the ground masala and stir for 5 minutes on low flame.
- 6 Following that put in 1/2 cup water again and stir well.
- 7 Cook for 5 minutes.
- 8 Now you can add the vinegar.
- 9 Finally add the fried chicken and cook for 15 minutes.
- 10 Serve with white basmati rice or parathas.

Cooks Note
