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*by ewfood*

## Chicken Jalfrezi



## Ingredients

1500g whole chicken  
4 medium onions - finely sliced  
2 tsp red chili powder  
200g yoghurt  
2 tbsp coriander leaves chopped  
1 tsp.garam masala powder (a combination of cloves, cinnamon, cardamom and peppercorns)  
4 green chillies - de-seeded and chopped  
Ghee for frying - as per your wish  
<em><strong>  
FOR THE MARINADE</strong></em>  
6 tbsp yoghurt  
2 tbsp garlic chopped  
2 tbsp coriander powder  
1/2 tsp turmeric powder  
2 tbsp ginger chopped  
Juice of 2 limes  
Salt to taste

## Preparation

- 1 Combine all the ingredients for the marinade in a bowl and mix thoroughly.
- 2 Then cut the chicken into pieces and add to the marinade.
- 3 Mix well and refrigerate overnight.
- 4 Heat ghee in a thick based pan and fry the onions till golden brown.
- 5 Remove the onions and keep aside.
- 6 Now fry the chicken in two lots in the remaining ghee till they are 80% cooked and are browned on all sides.
- 7 Add the leftover marinade and saute again.
- 8 Whisk the chili powder in the yoghurt and add to the chicken.
- 9 Reduce heat after two minutes and add fried onion, as well as the green chillies.
- 10 Cover the pan and cook on low heat for 10 to 12 minutes until cooked.
- 11 Garnish with coriander leaves and garam masala.

