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Chicken curry

Ingredients

500g chicken
3pc big onion, thinly sliced
3pc tomatoes, finely chopped
1 tsp garlic paste
1 tsp ginger paste
Oil
1 tsp turmeric powder
3 tsp kashmiri red chili powder
1 tsp red chili powder
1 tsp coriander powder
2 tsp coriander leaves, chopped
Salt as per taste
For Garam masala:
1 tbsp Saunf (fennel seeds)
1 1/2" Dalchini (cinnamon)
5-6 Illaichi (green cardamom)
6-8 Laung (cloves)

Preparation

- 1 Dry roast all ingredients under garam masala and keep aside to cool. Then grind it in mixer to a fine powder.
 - 2 Wash and drain the excess water from chicken. Keep aside.
 - 3 Heat oil in a wok. Add sliced onion and saute till turn light brown. Now mix garlic and ginger paste again saute till turn dark brown.
 - 4 Mix chopped tomatoes and saute for few minutes. Add turmeric, kashmiri red chilli powder, red chilli powder, coriander powder, salt and 1 tbsp water fry till oil separate.
 - 5 Add washed and drained chicken pieces in it mix well so that all masala coated very well.
 - 6 Cook for 5 minutes add 2 1/2 tsp grinded garam masala and closed the lid cook till chicken completely done.
 - 7 If chicken getting stuck in wok add 1 or 2 cup water and let it be simmer till chicken done.
 - 8 Serve garnish with finely chopped coriander leaves.
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