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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.