

Chicken Curry

Makes - 6 People

Ingredients

- 300 gms cubed chicken
- 2 teaspoon green chilli, crushed to paste
- 1 tablespoon beaten yoghurt
- 150 gm onion, chopped
- 1 cup water
- 50 gm ghee
- ½ teaspoon cumin
- ½ teaspoon ginger paste
- ½ teaspoon garlic paste
- 2 teaspoon coriander seeds
- ½ teaspoon garam masala powder
- ½ teaspoon turmeric
- 1 pinch asafoetida
- Salt, to taste

Recipe

- Clean the chicken under cold running water and keep aside till it is almost dry. Heat ghee in a pan over moderate flame and then add cumin, coriander seeds, garam masala powder along with asafoetida in it. Saute for a few seconds and then add chopped onions in the pan, cook till golden in colour.
- Now, add the chicken, ginger-garlic paste, salt and curd in the pan. Mix and cover with a lid.
- When chicken is half done, add turmeric, garam masala and cook for a few minutes on medium flame. Keep stirring till the chicken is properly cooked.
- Cook further till the oil starts separating from the mixture. Add two cups of water and allow the gravy to simmer for 5-7 minutes.
- Remove the pan. garnish with chopped coriander leaves and serve