Hyderabadi Chicken Curry

Everyone must be know of the famous Hyderabadi Cuisine and the amusing taste of crispy in its recipe. Hyderabadi Chicken Curry Method is one of them. When I annoyed Hyderabadi Chicken Curry.

Weekdays seriously makes me go nuts. Having a hungry husband and skipping breakfast has become a norm in my home. I know its not at all healthy but we end up waking late and hence rush to do lunch. My husband loves and awaits to have a hot home cooked meal in weekdays, since he likes [Chicken Dishes](http://www.tasty-indian-recipes.com/chicken-recipes/) a lot, so I try to cook something interesting for him. Last week I was on the lookout for a traditional and yet home cooked chicken curry and to my surprise I got an idea of making this Hyderbabadi Chicken Curry at home.

Needless to say that Hyderabadi cuisine is known for its rich flavors and spicy dishes. I’ve dished out few other [Hyderabadi Recipes](http://www.tasty-indian-recipes.com/tag/hyderabadi-recipes/" \o "Go to Hyderabadi Recipes" \t "_blank)like the[Hyderabadi Mutton Biryani](http://www.tasty-indian-recipes.com/rice-recipes/hyderabadi-mutton-biryani-recipe/), [Hyderabadi Chicken Biryani](http://www.tasty-indian-recipes.com/chicken-recipes/hyderabadi-chicken-biryani-recipe/" \o "Go to Hyderabadi Chicken Biryani Recipe" \t "_blank), [Hyderabadi Paneer](http://www.tasty-indian-recipes.com/paneer-recipes/hyderabadi-paneer-recipe/" \o "Go to Hyderabadi Paneer Recipe" \t "_blank), but this one has been much interesting recipe for me.

Although being a good home cook, you always want to do something that’s your own, its not a bad idea to try different recipes, you’ll be surprised to see the comments from your family. Like my husband after finishing his meal, said that, “Nowadays I don’t feel like having chicken outside, because my wife cooks the best chicken curry, why would I?” Now tell me which wife would not love to hear this :-). So this is the reason and excitement behind this curry. I have taken all the pictures while cooking it and trust me they all are drool-worthy. Try this curry for yourself and you will keep making it quite often. For complete list of ingredients and step by step instructions, please refer to recipe snippet below.

**Hyderabadi Chicken Curry Recipe – Step by Step**

Ginger-Garlic Paste, Ghee, Ground black pepper, Red Chili Powder, Cumin Powder, Coriander Powder, Yogurt, Garam Masala Powder, Mint Leaves, Fresh Coriander leaves Grated Coconut, and Salt all ingredients use as per required.

Add the peeved Coconut in a crushing jar. Routine or Mixture into a suave pasteIn a cooking pan add crushed Coconut Paste, put mint Leaves, Ground Black Pepper, Red Chili Powder, Cumin Powder and Garam Masala Powder, Coriander Powder and Salt as required, also mix the smelted Ghee and Fresh Yogurt and mix all the Ingredients very well form for 5 sec and then put pieces of Chicken. Shield the pan and Leave to heat it for 5 mint on low flame, add Ginger-Garlic Paste and mixture well. Shield the Chicken and dispensation to heat it for 5 more mint on low flame. When the Chicken is nearly done, then garnish the heated Chicken with good total of cut Coriander Leaves. Heat for one more mint and Go the flame off. Your Hyderabadi Chicken Curry Recipe is now prepared to serve.