



Chicken Pathia (HV)

Serving: 1

Non Veg

Ingredients

- **For the sauce:**
- -4 tbsp onion, chopped
- -1 tsp garlic, finely chopped
- -1 tbsp ginger, finely chopped
- -1 tsp coriander powder
- -1 tsp red chilli powder
- - $\frac{1}{2}$ tsp haldi powder
- - $\frac{1}{2}$ cup tomato puree
- - $\frac{1}{2}$ cup water
- **For the Pathia:**
- - $\frac{1}{2}$ onion, chopped
- - $\frac{1}{2}$ green capsicum, chopped
- -1 tsp garlic, finely chopped
- -1 tsp ginger, finely chopped
- -Pinch of cumin powder
- - $\frac{1}{4}$ tsp coriander powder
- -Pinch of cinnamon powder
- -Salt to taste
- -1 tsp chilli powder
- -1 tbsp chopped coriander
- -1 tsp vinegar
- - $\frac{1}{4}$ tsp sugar
- -100 grams chicken breasts, cut into cubes
- -250 ml chicken stock

Preparation Method

- 1 Begin making the sauce by frying the minced garlic, minced ginger, coriander powder, paprika and turmeric for about a minute to release the flavours.
- 2. Add the onions and fry for a further 10 minutes.
- 3. Add the tomatoes and water and simmer for approximately 5-7 minutes . Blend the mixture until it becomes thick and velvety
- 4. Begin to make the curry by frying the onion, green pepper, minced garlic, minced ginger, cumin powder and coriander powder for around 10 minutes.
- 5. Add the sauce you prepared earlier, along with the chicken stock, cinnamon powder, cayenne pepper, white wine vinegar, sugar, red food colouring and salt to taste.
- 6. Give everything a good mix and add the chicken. Simmer for 10 minutes and add the chopped coriander.
- 7. Simmer for another 20 minutes until the curry has reduced and serve with rice.