



## Dhaka Chicken Karahi ( OP W )

Serving: 1

Non Veg

### *Ingredients*

- -100 gms chicken, cut into pieces
- - $\frac{1}{4}$  cup sliced onions
- - $\frac{1}{2}$  cup chopped tomatoes
- -1 green chilli
- - $\frac{1}{4}$  cup water
- - $\frac{1}{4}$  tsp chopped ginger
- - $\frac{1}{4}$  tsp garam masala
- -1 tbsp coriander – cumin seeds powder
- - $\frac{1}{2}$  tsp red chilli powder
- - $\frac{1}{2}$  tsp garlic paste
- -1 tsp coriander leaves

### *Preparation Method*

- 1. Heat the oil in a pan and sauté garlic-ginger paste and sauté it for few seconds.
- 2. Add chicken pieces and sauté.
- 3. Once the chicken is cooked, add ginger pieces, cumin powder, coriander powder, red chilli flakes and salt. Mix well.
- 4. Add water and cook on slow flame for 10-15 minutes
- 5. Add sliced green chilli, onions, tomatoes and fresh coriander leaves & stir well.
- 6. Cook till all the vegetables are soft, add garam masala and cook for two minutes.
- 7. Serve immediately?