



chicken Curry

Serving: 1

Non Veg

Ingredients

- -100 grams Chicken
- -1 Large Onions (paste)
- -2 Tomatoes, pureed
- -1 Tbsp Garlic-ginger paste
- -1 tsp Dhaniya powder
- -1 tsp Jeera powder
- - $\frac{1}{4}$ tsp Haldi powder
- -1 tsp Lal Mirch powder
- - $\frac{1}{2}$ tsp Garam masala powder
- -1 Tsp Oil
- -To taste Salt
- -For garnishing Dhaniya leaves, chopped

Preparation Method

- -Heat oil in a pan and sauté the onion paste, garlic & ginger paste till golden brown.
- -Add tomato puree. When the tomato puree dries up, add coriander powder, cumin powder, garam masala, red chilli powder, turmeric powder and salt. Let the spices cook
- -Add chicken pieces into the masala. Stir well and cook till they are golden brown.
- -Add $\frac{1}{2}$ cup of water and stir. Cover with a lid and let it simmer till the chicken is cooked.
- -Garnish with chopped coriander and serve.