

## **Making Masala Chicken for Yidiots**

**Dear Bro,**

Masala chicken is one of the greatest, most tastiest foods created by Shanthi Kumar. Lucky for us kids the recipe is ridiculously easy. So easy, a “yidiot” might even be able to do it.

Below are the instructions to make it. After completing the recipe, make your own adjustments to make it taste to your desire. Feel free to call/talk to me, mom, or Jackie to get any extra help. I’ve included everything you need here *except boneless chicken thighs (costco sells cheap), ketchup, olive oil, and salt*. Note that **cutting the chicken is the hardest part of cooking this**.

Happy Birthday!

With love,  
Caleb

### **Ingredients**

- 1/4 cup olive oil
- 3-4 lbs of boneless chicken thighs (cut as small as you want it, roughly 1x1x1 inches)
- 3 tbsp ginger garlic paste
- 3/8 cup curry powder
- 1 tbsp garam masala
- 2 tbsp chili powder (add more if you want more spicy)
- 1/4 cup ketchup (tomatoes and vinegar if you prefer)
- 1/2 squeezed lime (optional)
- Salt

### **Cooking Tools**

- Cutting Board
- Knife (for cutting chicken)
- Medium sized pot (non-stick)
- Wooden spoon
- Eat with yogurt rice

## Instructions

- 1) Add olive oil to pot.
- 2) Using chef knife, cut 3-4 lbs boneless chicken thighs into small pieces (optionally remove some of fat using knife) and place in pot.
- 3) Add ginger garlic paste, curry powder, garam masala powder, chili powder, ketchup, squeezed lime (optional), and some salt to pot. Then stir until mixed well with chicken. Let sit for 10-15 minutes to marinate a bit (no heat).



- 4) Cover the pot with its top. Cook on "high" for 14-16 mins.



- 5) Take top off pot. Notice that the chicken is bubbling with water. This means water has come up to chicken. (Occasionally stir chicken and cook for 20-30 minutes until browned to desire. Add salt to taste (will probably need a bit more)



- 6) You are done! Chicken should look similar to the below. Store as desired.

