**Chicken Curry**

Prep time: 15 Min Cook time: 30 Min

**Ingredients:**

* ½ kg chicken, skinless
* 3 onions, chopped
* 2 tomatoes, pureed
* 1 tbsp ginger-garlic paste
* 3 cloves garlic, minced
* ¼ cup curd
* 2 tbsp coconut milk (optional)
* 2 tbsp dhaniya leaves
* ¼ tsp haldi powder
* 1 tsp red chili powder
* 1 tsp garam masala
* 1 tsp dhaniya powder
* 2 to 3 tbsp oil
* 1 tej patta
* 4 cloves
* 1 inch cinnamon
* 3 green cardamoms
* Low sodium salt, to taste

**Instructions:**

1. Heat oil in a deep pan. Add bay leaf (tej patta), cinnamon stick, cloves, and green cardamom pods.
2. Add chopped onions and sauté until golden brown. Then add ginger-garlic paste and sauté for about a minute.
3. Now add chopped tomatoes, turmeric powder (haldi), and salt. Mix well and cook until the tomatoes turn soft and mushy.
4. Turn the heat to low, and stir in the curd (yogurt), red chili powder, garam masala, and coriander powder (dhania powder).
5. Cook on low heat for a few minutes, then add the chicken and chopped coriander leaves (dhania). Fry on medium heat for 3-4 minutes.
6. Cover and cook on low heat for 3 to 4 minutes.
7. Pour in ½ cup of water, then cover and cook on medium heat until the chicken is fully cooked and the curry/gravy thickens.
8. Garnish with chopped coriander leaves, cover, and remove from heat. Serve the chicken curry with roti or rice.