**Kadai Chicken**

Prep time: 15 Min Cook time: 30 Min

**Ingredients:**

* ½ kg boneless chicken, cut into cubes, or bone in chicken.
* 2 onions, finely chopped
* 2 tomatoes, pureed
* ¾ tbsp ginger-garlic paste
* 2 tbsp oil
* ½ tsp jeera (cumin seeds)
* ½ tsp low sodium salt (adjust as per taste)
* ½ tsp red chili powder
* 1 whole red chili
* ¼ tsp haldi (turmeric powder)
* ½ tsp garam masala
* 1 tsp kasuri methi (dried fenugreek leaves), crushed
* 3 tbsp curd (yogurt)
* 2 tbsp fresh dhaniya (coriander leaves), chopped
* 1 tbsp ghee
* ½ cup capsicum (bell pepper), chopped
* 1 tbsp kadai masala or meat masala

**Instructions:**

**Prepare the Masala Base:**

1. Heat oil in a kadai (wok) or pan on medium heat.
2. Add jeera and whole red chili, let them crackle.
3. Add chopped onions and sauté until golden brown.

**Cook the Chicken:**

1. Add ginger-garlic paste, stir and sauté for 1 minute until the raw smell disappears.
2. Add chicken pieces and stir-fry for about 4 minutes.
3. Lower the heat and add haldi, red chili powder, salt, and kadai masala. Mix well.
4. Pour in the pureed tomatoes, stir, and cook for 4-5 minutes.
5. Cover partially and let it cook on low-medium heat until the chicken is fully tender.

**Prepare the Capsicum & Onion Mix:**

1. In a separate small pan, heat ghee and add capsicum and ½ chopped onion.
2. Stir-fry on high heat for 2-3 minutes until slightly charred but still crunchy.

**Combine, Garnish & Serve:**

1. Add the stir-fried capsicum-onion mix to the cooked chicken.
2. Stir in garam masala and kasuri methi.
3. Add curd, mix well, and simmer for 2 minutes.
4. Remove from heat, garnish with fresh coriander leaves.
5. Serve hot with roti, naan, or rice.