**Korri Gassi**

Prep time: 20 min Cook time: 35 min

**Ingredients:**

**For the Masala Paste:**

* 1 cup grated coconut (fresh or desiccated)
* 1 tbsp coriander seeds
* 1 tsp cumin seeds
* 1 tsp fennel seeds
* 1 tsp black peppercorns
* 1 tbsp Kashmiri red chili powder (adjust to spice preference)
* 4-5 dried red chilies
* 1/2 tsp turmeric powder
* 1 tsp garam masala
* 1 small onion, chopped
* 4-5 garlic cloves
* 1-inch ginger
* 1 small tomato, chopped
* 1 tbsp tamarind pulp
* 1 tsp oil

**For the Curry:**

* 500g skinless chicken (preferably bone-in for more flavor)
* 1 tbsp coconut oil
* 1 small onion, finely chopped
* 1 sprig curry leaves
* 1/2 tsp mustard seeds
* 1/2 tsp fenugreek seeds
* Low sodium salt, to taste
* 1.5 cups water

**Instructions:**

**Prepare the Masala Paste**

1. Heat 1 tsp oil in a pan, add coriander seeds, cumin, fennel, black peppercorns, and dried red chilies.
2. Saute for a minute until aromatic.
3. Add garlic, ginger, onion, and tomato. Cook until soft.
4. Stir in grated coconut, turmeric, garam masala, and red chili powder. Roast for another 2-3 minutes.
5. Let it cool, then blend with tamarind pulp and a little water to form a smooth paste.

**Cook the Curry**

1. Heat 1 tbsp coconut oil in a pan. Add mustard seeds and let them splutter.
2. Add fenugreek seeds, curry leaves, and chopped onion. Saute until golden.
3. Add the prepared masala paste and cook for 5 minutes on medium heat. Stir frequently.
4. Add chicken pieces, coat well with the masala, and cook for 5 minutes.
5. Pour in 1.5 cups of water, season with salt, and bring to a simmer. Cover and cook for 20 minutes until the chicken is tender.
6. Adjust consistency by adding more water if needed. Simmer for another 5 minutes.

**Garnish & Serve**

1. Garnish with fresh coriander and serve hot with brown rice, red rice, or whole wheat neer dosa for a healthier meal.