



KADHAI CHICKEN CURRY

(serves 4)

Ingredients

Chicken	2 small chickens, cut into 8 pieces each
Coriander leaves	2 tbs
Coriander seeds	1 tsp (pounded)
Garam masala	2 tsp
Garlic paste	4 tsp
Ginger, chopped	3 tbs
Green chilies, slit	4
Kasoori methi dried*	1 tsp (*crushed fenugreek leaves)
Vegetable Oil	1/3 cup
Red chilies	8 (whole, peeled)
Tomatoes, chopped	2 lbs.

Salt to taste

Preparation

1. Heat oil in a kadhai (wok). Sauté garlic paste till brown. Add the pounded red chilies and the freshly pounded coriander seeds and stir for a few seconds. Add the tomatoes and bring to a boil. Add half the coriander leaves and all the ginger, slit green chilies and salt. Simmer 5 minutes.
2. Add the chicken and simmer, stirring occasionally til the gravy thickens and the chicken is tender, about 20 minutes.
3. Once the fat surfaces, stir in the garam masala and the kasoori methi. Cook for 2 minutes. Et, voila!