

Andhra Chicken Curry

Written by Friends' Contribution
Sunday, 09 October 2016 00:00 - Last Updated Monday, 31 October 2016 23:02



Ingredients

Quantity	Measure	Ingredients	Description
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Method

Heat 2 tablespoons of cooking oil in a deep vessel, large enough to contain the ingredients and add the chopped onions and sauté for 4 mts. When done, add ginger garlic paste and sauté for 2 mts.

Add the washed and drained chicken and cook on high heat for about four minutes and then reduce the flame and cook the chicken for some more time.

Add red chili powder, turmeric powder, coriander powder, cumin powder and kasuri methi and mix. Place lid and cook on low to medium flame for about eight minutes.

Pour the tomato puree and mix it with the cashew nut paste. Cook for a few minutes and then add 2 cups water and salt and covering the vessel, cook on medium flame till the meat is cooked.

Add garam masala powder, and curry leaves and mix and cook without lid till you achieve the desired curry consistency.

Turn off heat and remove to a serving bowl.