

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Chicken	Cut and clean
4		Large	Onions	Slice the onions
6		Flakes/Seeds/Cloves	Garlic	slit
1		Inch	Ginger	slit
6		Medium	Chillies Green	slit green chillies
3		Teaspoon	Coriander Powder	Add
1		Teaspoon	Turmeric Powder	Add
2		Teaspoon	Chilly Powder, Red	Add
3		Medium	Tomatoes	Add chopped to
1		Teacup	Coconut Milk	Add
1		Stalks	Curry Leaves	Add
		As Required	Cooking Oil	For frying
2		Teaspoon	Garam-Masala	Add
		Little	Salt	to taste.

Method

Cut and clean the chicken in big pieces. Slice the onions, slit green chillies, ginger and garlic. Heat a pan and add oil and sliced onion and fry till transparent. Add crushed ginger, garlic and green chillies and fry for 2- 3 minutes. Add the coriander powder, chilly powder, turmeric powder, Garam masala and sauté for some time and add the chopped tomatoes, curry leaves and fry for some time.

Add the chicken and fry for a few minutes and add salt. Cover the pan and cook on slow fire

till chicken is cooked. When chicken is cooked add coconut milk and heat for few minutes and remove from fire.