

## Ingredients

Quantity	Measure	Ingredients	Description
1	Kilogram	Chicken	
6	Medium	Chillies, Green	
2	Teaspoon	Chilly Powder, Red	
1	Teacup	Coconut Milk	
	As Required	Cooking Oil	
3	Teaspoon	Coriander Powder	
1	Stalks	Curry Leaves	
2	Teaspoon	Garam-Masala	
6	Flakes	Garlic	
1	Inch	Ginger	
4	Large	Onions	
	Little	Salt	to taste.
3	Medium	Tomatoes	
1	Teaspoon	Turmeric Powder	

## 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.

