

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Whole	Chicken	Washed
4	Tablespoon	Cooking Oil	For Frying
1/2	Teacup	Onions	Sliced
1, 1/2	Teacup	Tomatoes	Peeled, and cubed
2	Tablespoon	Coriander Leaves (Kothmeethi)	Chopped
1	Tablespoon	Ginger Paste	
1	Tablespoon	Garlic Paste	
4	Teaspoon	Garam-Masala	
2	Nos	Bay Leaves (Tejpatta) (Dry Cinnamon Leaf)	
4	Whole	Chillies Red Dry	
2	Teaspoon	Coriander(Dhania)	
	As Required	Salt	to taste
1	Teaspoon	Chilly Powder, Red	

Method

Grind coriander seeds and whole red chillies into a coarse powder.
Heat oil in a wok.

(A Woki is a not-so-shallow not-so-deep frying pan, of fairly heavy grade aluminum)

Add bay leaves.

After about 30 seconds, add onions and saute till they turn light golden brown.

Add ginger-garlic paste

Saute for 2 minutes on medium flame.

Add the above coarse powder.

Stir well.

Add tomatoes and cook till they are fully cooked.

Add chicken pieces, salt to taste and red chilli powder.

Mix well.

Cover the kadai.

Cook till the chicken becomes tender.

Sprinkle garam masala powder over the chicken.

Garnish with coriander leaves and onion rings.

Serve hot with rotis or parathas.