



Chicken Curry

Ingredients:

For marination:

- 1 kg chicken (cut into pieces)
- 1 cup **Khaas Yogourt**
- 1 tbsp ginger paste
- 1 tbsp garlic paste
- 1 tsp turmeric powder
- 1 tsp red chili powder
- Salt to taste

For curry:

- 2 tbsp vegetable oil
- 2 large onions (finely chopped)
- 2 large tomatoes (finely chopped)
- 1 tbsp ginger paste
- 1 tbsp garlic paste
- 2-3 green chillies (slit)
- 1 tsp turmeric powder
- 1 tsp red chili powder
- 1 tsp coriander powder
- 1 tsp cumin powder
- 1 tsp garam masala powder
- 1 cup water
- Fresh coriander leaves (chopped for garnish)
- Salt to taste

Directions:

Marinate the Chicken:

In a large bowl, mix **Khaas Yogourt**, ginger paste, garlic paste, turmeric powder, red chilli powder, and salt.

Add the chicken pieces to the marinade, ensuring they are well coated.

Cover and refrigerate for at least 1 hour, or preferably overnight for better flavor.

Prepare the Curry:

Heat oil in a large pan or skillet over medium heat.

Add the chopped onions and sauté until golden brown.

Add the ginger paste, garlic paste, and green chillies. Sauté for 2-3 minutes until the raw smell disappears.

Add the chopped tomatoes and cook until they become soft and the oil starts to separate from the mixture.

Spice:

Add the turmeric powder, red chilli powder, coriander powder, and cumin powder. Mix well and cook for another 2-3 minutes.

Cooking:

Add the marinated chicken to the pan, including the marinade. Stir well to coat the chicken with the spice mixture.

Cook on medium heat until the chicken is no longer pink, stirring occasionally.

Simmer and Cook:

Add 1 cup of water to the pan, stir, and bring it to a boil.

Reduce the heat to low, cover, and simmer for about 20-25 minutes, or until the chicken is cooked through and tender. Stir occasionally to prevent sticking.

Finish Up:

Sprinkle garam masala powder over the curry and mix well.

Adjust the salt to taste.

Garnish with freshly chopped coriander leaves.

Serve hot with rice, naan, or roti.