



Chicken Curry

Main Ingredient : Chicken

Aromatic and delectable, Chicken curry is cooked in coconut oil and curry leaves followed by Sakthi Masala Chicken Curry.

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YIELDS

2 Servings



PREP TIME

20 mins



COOK TIME

20 mins



TOTAL TIME

40 mins

Ingredients

- 3 Tbsp Coconut Oil
- 15-20 Curry leaves
- 1 tsp Chicken Masala
- 1 tsp Turmeric Powder Masala
- 1 tsp Red Chilli Powder
- 2 small Tomatoes (chopped)
- 2 medium Onions
- 3-4 Green Chillies
- 1 tbsp Ginger-garlic paste

- 1 tsp Mustard Seeds
 - 500 gram Chicken Pieces
 - to taste Salt
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Instructions

- Heat oil in a pan, add chopped and sliced onions and fry until slightly brown. Keep stirring while frying. Once done, add curry leaves, green chillies followed by ginger-garlic paste. Fry again.
- The next step is to add coriander powder, turmeric powder, Kashmiri red chilli powder, black pepper powder and mix everything well. Keep stirring for 2-3 minutes.
- After that add chopped tomatoes, salt to taste, cover and cook again for 3-4 minutes or until tomatoes turn mushy.
- Once done, add chicken, mix and cook on high heat for 5 minutes. Then add fresh coconut paste and water (To make coconut paste, add coconut and water in a blender and blend until smooth and consistent paste). Cover and cook for 5 minutes.
- Chicken Curry is ready to be served.