



Ingredients

- 1 Onion
- 2 Teaspoons Butter
- 3 Tomato (Chopped)
- 0.5 Inch Ginger (Chopped)
- 6 Cloves Garlic
- 250 gms Boneless Chicken (Cut Into Cubes)
- 1 Teaspoon Coriander Powder
- 0.5 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Kasuri Methi (Crushed)
- 2 Cups Water
- 5 Tablespoons Cream
- 1 Teaspoon Ginger Juliennes
- 1 Tablespoon Coriander Leaves (Chopped)
- 2 Green Chillies (Slit)

Zubereitung

1. Prepare ingredients as mentioned in the list. (20 mins) – preparation
2. Pressure cook together onions, tomatoes, ginger and garlic with ½ a cup of water. Cool and blend into a smooth paste
3. Heat butter in a pan. Add the chicken pieces and fry until golden-brown. Then add coriander powder, red chilli powder and kasuri methi. Sauté for a few minutes
4. Add the onion-tomato paste, 1 cup water and salt to the chicken. Bring to a boil and cook for 5 minutes or until the chicken is done. Then, add 3 tbsp. cream. Simmer for 2 minutes
5. Garnish your dish with the remaining cream, ginger juliennes, coriander leaves and green chillies.

Nährwerte an

Carbohydrates	8.43 g
Energy	232 kcal
Fats	16.53 g
Protein	13.42 g

- 🕒 75 Minutes
- ⊕ 4 Servings