



Homestyle Chicken Curry Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Inch Cinnamon (1 Inch Pieces, Crushed)
- Tomato (Medium, Chopped)
- Green Cardamom (Coarsely Crushed)
- Cloves (Coarsely Crushed)
- Tablespoon Coriander Powder
- Teaspoon Red Chilli Powder
- 1/2 1/2 Teaspoon Turmeric Powder
- gms Chicken (Cut Into Small Pieces)
- 2/3 2/3 Cup Nestlé A+ Curd
- Cups Water
- Pinch Salt (To Taste)
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list
2. Heat oil in a pressure cooker, add the green cinnamon, green cardamoms, cloves, chopped onions and fry till golden brown. Add ginger garlic paste and fry for 5 minutes. Now, add tomatoes and sauté till soft.
3. Add the coriander powder, red chilli powder and turmeric powder, fry for another 2 minutes. Add chicken pieces and sauté for 5 to 10 minutes
4. Add beaten dahi and mix well. Add water, MAGGI Masala ae Magic, salt and cook on high flame, until the 1st whistle. Then, cook for 5 minutes on low flame.
5. Garnish with coriander leaves and serve hot!

Nutrition

Carbohydrates	7.84 g
Energy	341.17 kcal
Fats	24.01 g
Protein	24.66 g

66 Minutes

6 Servings