



Ingredients

- 1 Sachet MAGGI Masala-ae-Magic
- 2 Tablespoons Oil
- 2 Onion (Chopped)
- 1 Teaspoon Ginger-Garlic Paste
- 1 Inch Cinnamon (1 Inch Pieces)
- 2 Tomato (Chopped)
- 3 Green Cardamom
- 5 Cloves
- 1 Tablespoon Coriander Powder
- 1 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Turmeric Powder
- 750 gms Chicken
- 0.67 Cup Dahi
- 2 Cups Water
- 1 Pinch Salt (To Taste)
- 5 Tablespoons Coriander Leaves (Chopped)

Zubereitung

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!

Nährwerte an

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

🕒 66 Minutes

⊕ 6 Servings