



## Ingredients

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

## 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. Dissolve the MAGGI Coconut Milk Powder in warm water, add to chicken along with MAGGI Masala-ae-Magic, salt, curry leaves and dry red chillies. Cook on high flame, until the 1st whistle. Then, cook for 5 minutes on low flame.
5. Serve hot with parathas.

### Nährewerte an

Carbohydrates	8.38 g
Energy	383.76 kcal
Fats	28.6 g
Protein	24.4 g

⌚ 66 Minutes

⊕ 6 Servings