



Malabar Chicken Curry Recipe

Ingredients

- Sachet MAGGI Masala-ae-Magic (6 Grams)
- Tablespoons Oil
- Onion
- Teaspoon Ginger-Garlic Paste
- Tomato (Medium, Chopped)
- Inch Cinnamon (1Inch Pieces, Crushed)
- 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)
- Pinch Salt (To Taste)
- Cups Water
- Curry Leaves
- Red Chilli Flakes
- Sachets Maggi Coconut Milk Powder

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. 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.

Nutrition

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

66 Minutes

6 Servings