



## Ingredients

- 8 Dry red chillies (Byadagi)
- 20 gms Cinnamon
- 2 Tablespoons Coriander Seeds
- 0.25 Teaspoon Methi Seeds
- 0.25 Teaspoon Mustard Seeds
- 0.25 Teaspoon Cumin Seeds
- 2 gms Black pepper corn
- 5 Garlic
- 1 Cup Fresh Coconut
- 1 Tablespoon Tamarind Pulp
- 4 Tablespoons Maggi Coconut Milk Powder
- 3 Cups Warm water
- 3 Tablespoons Oil
- 0.5 Teaspoon Mustard Seeds
- 10 Curry Leaves
- 1 Bay leaves
- 1 Onion (large, slices)
- 2 Tomato (Medium, Chopped)
- 500 gms Chicken (Boneless)
- 0.25 Tablespoon Salt (to taste)

## Zubereitung

1. Grind together all the ingredients for Gassi masala paste with little water till smooth. Keep aside. Dissolve MAGGI Coconut Milk powder in 2 cups of warm water.
2. Heat oil & add mustard seeds, when they splutter add curry leaves, bay leaves, and onions. Sauté till onions are slightly brown. Add tomatoes and cook till mushy.
3. Add the chicken and sauté for 4-5 minutes while turning in between. Add the ground masala and salt, fry for 3-4 minutes. Add remaining 1 cup water and cover and cook till the chicken is tender.
4. Add the prepared coconut milk and cook till the curry is thick and serve hot with neer dosa or rice.

### Nährwerte an

Carbohydrates	19.11 g
Energy	528.74 kcal
Fats	41.31 g
Protein	25.99 g

🕒 30 Minutes

⊕ 4