



Ingredients

- 25 gms Maggi Coconut Milk Powder
- 4 Tablespoons NESTLÉ EVERYDAY Shahi Ghee
- 4 gms Cinnamon
- 6 Cloves
- 2 Green Cardamom
- 1 Star Anise
- 1 Teaspoon Black Peppercorns
- 1 Black Cardamom
- 2 Onions (Sliced)
- 1 Teaspoon Ginger-Garlic Paste
- 2 Tablespoons Coriander Powder
- 1 Teaspoon Red Chilli Powder
- 0.5 Teaspoon Turmeric Powder
- 2 Tomatoes (Sliced)
- 300 gms Chicken (cut into small pieces)
- 3 Cups Water
- 3 Tablespoons Mint Leaves
- 3 Tablespoons Coriander Leaves (Chopped)
- 2 Cups Small Grain Rice
- 1 Tablespoon Lemon Juice
- 1 Pinch Salt (To Taste)

Zubereitung

1. Heat ghee in a pressure cooker, and add cinnamon, cloves, green cardamom, star anise, whole peppercorns and black cardamom. Then, add onions and sauté till golden-brown.
2. Add the ginger-garlic paste and sauté till the raw smell is gone. Add the coriander powder, red chilli powder, turmeric powder and sauté for a minute.
3. Add tomatoes and sauté till they are well-cooked. Then, add the MAGGI Coconut Milk Powder, chicken pieces and sauté for 5 minutes.
4. Add water, mint leaves and coriander leaves, mix well and add the rice when the water starts to boil. Add lemon juice and adjust salt to taste and cook for 2-3 minutes after the first whistle.
5. Open the cooker only when the pressure has gone down completely. Serve hot with raita.

Nährwerte an

Carbohydrates	29.83 g
Energy	405.88 kcal
Fats	25.25 g
Protein	14.59 g

🕒 40 Minutes

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