

# Sheba's Recipes

## Chicken Curry with Gorbanzo Beans



Serves to 3 persons

### Ingredients

Chicken skinned	1 pound
Gorbanzo beans	1 can
Onion sliced	4-Jan
Ginger	1 teaspoon thinly sliced
Garlic	3 cloves
Green Chilli	1
Salt	1 teaspoon
Turmeric	1/4 teaspoon
Corainder powder	2 teaspenn
Red chilli powder	1/2 teaspoon
Garam Masala	1/4 teaspoon
Yogurt	3 teaspoon
Cooking oil	4 tablespoon

### Method

Using a blender, blend all spices along with sliced onions, ginger and garlic. Add 1/2 cup water so that the spices blend well, this will be your curry base

Heat oil in a pot and add the curry base to heated oil, be careful while adding so as not to burn yourself

Now cook the mixture down till the oil seperates, this may take about 8 minutes

Now your base gravy is ready

Add chicken and fry it for a minute covering it will the gravy base

Add yogurt and garam masala and cook it for anothe 2 to three minutes before adding gorbanzo beans and green chilli

Cook down the yogurt and then add 1 cup of water to allow the chicken to cook

If using a pressure cooker, close the lid, cook on high heat till the pressure builds, turn down the heat and let it simmer for five minutes.

Open the pressure cooker when safe and the curry is ready

If not using a pressure cooker, cook till the chicken and gorbanzo beans are all tender to your taste

This dish has a bit of runny gravy, but you can always cook it down to your taste

Garnish with fresh cilantro leaves before serving hot

Please go to Video section of Shebasrecipes.com and watch step by step instructions.