

Sheba's Kitchen

CHK Chicken Curry



Ingredients

- 1/2 skinned chicken cut into small pieces
- 1 Onion - medium
- 5 Green Cardimoum
- 6 Cloves
- 2 Tea Spoon of Corairnder Powder
- 1/2 Tea Spoon of Red Chilli Powder
- 1 Tea Spoon of Salt
- 3/4 Cup of Water
- 2 Tea Spoon of Ginger and Garlic Pase
- 1/2 Cup of Oil
- 4 Table Spoon of Yogurt

Information

Serves	2
Prep Time	10 minutes
Cooking Time	30 minutes
Eat with	Bread/ Rice
Cook ahead	Yes

Steps Using Cooker

- 1 - Thinly slice onion and fry in 1/2 cup of oil till medium golden brown
- 2 - Remove fried onions and lay them on paper towel, leave oil in cooker
- 3 - Add all spices to the cooker and fry for another two minutes with some water
- 4 - Take yogurt and fried onions and blend it in a blender
- 5 - Add chicken and cook it for one minute, add yogurt and onion paste
- 6 - Keep on cooking till the yogurt paste water evaporates and paste turns grainy
- 7 - Cook till you can see the oil
- 8 - Add water and close the pressure cooker, once pressure builds turn the heat to medium
- 9 - Cook for another 5 minutes
- 10 - Open when safe and serve in a dish

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