

Ingredients

Chicken -1 kg(cut into small pieces and wash properly..)

Big Onion-6no(med size)

Tomato-2(sliced)

Ginger-1 (big piece)

Garlic-8 pods

Black Pepper-10 nos

Fennel seeds(perinjeerakam)-1/4tsp

Curry Leaves-3 strings

Garam Masala-1 1/2tsp

Green Chillies-3(slits)

Chilly Powder-2tsp

Turmeric Powder-1/2tsp

Coriander Powder-6tsp

Coriander Leaves-

Cloves-2 small pieces

Cinnamon-2

cardamom-2

Salt-to taste

oil

Method

Take a non stick kadai , heat oil ,then add cinnamon ,cloves and cardamom ..Saute for 1 minute ..Add sliced onions,curry leaves and ginger-garlic-pepper -fennel paste (grind all these spices)..Saute well..When the onion become golden color add all the masalas (chilly powder,turmeric powder,coriander powder) and mix well and stir well for 1 min and then add tomato pieces and salt ...Close the pan with a lid and allow it to cook for 5 minutes in a low flame ..Then add cleaned chicken pieces into the masala and add 1/2 cup of water and mix well..Then close the kadai and cook ..In between open the kadai and stir well . U can check the salt..(If necessary add salt).When the chicken is cooked(chicken will be soft by that time) add garam masala powder,curry leaves and coriander leaves ...Open the kadai and let the gravy become semi medium thick..By that time u can see the gravy to be dark brown colour ..

Ur chicken curry is ready ..Transfer in to the serving bowl and decorate with coriander leaves..

small tip:

Actually the most diff thing is to cut onion when we make chicken or biriyani etc... ..Most of us cry simply na...So from now no more tears...!! So when we start making chicken or anyother recipe first peel the onion and wash them and keep it inside the freezer for min half an hour .And keep doing other works..Remember to close the onion(u can put them in a air tight paper bag or in a vessel with a lid) coz if we keep onion in the freezer with out closing,the smell wont be go from the freezer soon.. So after half an hour take it from the freezer and slice .. Now look at the magic...no more tears and very easy to cut!!!

Love

:)

Veena