

# Indian Punjabi Chicken Curry

Serves 6



## Ingredients

- 1 inch piece of ginger
- 10 cloves of garlic
- 4 small black cardamom pods
- 4 cloves
- 1 cinnamon stick
- 5 Tbsp vegetable oil
- 1 bay leaf
- 1 medium onion
- 2 green chillies
- 750 gms chicken
- 5 tsp coriander powder
- 2 tsp cumin powder
- ½ tsp red chilli powder
- ½ tsp turmeric powder
- 1 ½ tsp garam masala
- Salt
- 3 medium tomatoes
- Coriander leaves chopped



## Instructions

- Heat the oil in a large non stick pan
- Add the bay leaf, cardamom, cloves and cinnamon stick. Add the finely chopped onions and brown them for around 8-10 minutes
- Add the garlic, ginger and green chillies and cook till golden for about 2-4 minutes
- Add the chicken pieces and brown gently over moderate heat. Stir in the spices and salt and give the pan a good stir. Add the tomatoes and some water and bring to a boil. Cover and cook for 10-15 minutes
- Uncover the pan and increase the heat to high to brown the masala. Toss and turn the chicken in the masala till it reduces
- Add in fresh coriander and serve



