

CHICKEN CURRY

Ingredients

Chicken	- 500 gm
Onions	- 4 (sliced)
Ginger sliced	- 1 inch piece
Garlic sliced	- ½ pod
Curry leaves	- a few
Coconut milk	- 1 cup
Coriander powder	- 4 tsp
Red chilli powder	- 2 tsp
Pepper	- 1 tsp
Oil for sautéing	- a little
Mustard seeds	- 1 tsp

Method

Heat the oil, add the mustard seeds and fry. Add the sliced onions, ginger, & garlic and curry leaves and sauté. Add the coriander powder, chilli powder, and pepper powder and fry well. Add chicken and stir for a while. Then cover and cook till the chicken is cooked. Add the coconut milk. When it simmers take off from the fire.

