



Chicken Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 onions, finely chopped - 2 trays of chicken breast or thighs - 2 teaspoons of garlic paste - 1 teaspoon of ginger paste - 1 1/2 teaspoons of turmeric - 1 1/2 teaspoons of chili powder - 1 teaspoon of ground coriander - 1 teaspoon of ground cumin - 1 1/2 teaspoons of garam masala - 1 1/2 cups of tomatoe puree - 1 teaspoon of sugar - 3 tablespoons of unsalted butter - 1 cup of water - salt according to taste

Instructions

1. Heat oil amd saute the onions, garlic, and ginger 2. Add chicken and saute until cooked through 3. Add turmeric, chili powder, coriander, cumin, and garam masala 4. Add the tomatoe puree, water, sugar, and butter 5. Add salt according to taste 6. Cook on medium heat for 15-20 minutes until the sauce thickens and spices saturate the chicken 7. Garnish with fresh cilantro leaves