



Coriander and Almond Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 lbs of cubed chicken (thighs, breast, etc) - 1/3 cup of ground blanched almonds - 2 onions, finely chopped - 2 teaspoons garlic paste - 1 teaspoon of ginger paste - 7 tablespoons of oil or ghee - 2 bay leaves - 1 1/2 tablespoons of ground coriander - 1 tablespoon of ground cumin - 1/4 teaspoon of chili powder - 1/4 teaspoon of ground turmeric - 1/4 teaspoon of paprika - salt to taste - lemon juice - 1 teaspoon - 1 teaspoon of black pepper - 4 tablespoons of fresh coriander leaves - 2/3 cup of cream for thicker sauce - 2 tomatoes - 2 green chilis

Instructions

1. In a food processor, puree tomatoes, onion, green chilis, garlic paste and ginger paste - set aside 2. Heat oil in a pan and add this pureed mix, along with the bay leaves, and saute until golden brown 3. Add the chicken and cook thoroughly 4. Add the coriander, cumin, chili powder, turmeric, paprika, black pepper, lemon juice and stir together with the chicken 5. Add almonds and mix all ingredients together well 6. Add 1/4 - 1/2 cup of water and cream 7. Add salt for desired taste 8. Reduce heat to low medium and allow to cook for 15 - 20 minutes 9. Garnish with fresh cilantro leaves
Note: Not all the recipe pictures are mine, as I do not always have a camera in the kitchen lol. However, I pick generic internet photos that most closely resemble my little creations. Enjoy! :)