# Chicken gravy (served with rotis!!!)

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 kg chicken
- 3 onions
- 1 tomato
- 4 green chillies
- 1 tbsp ginger paste
- 2 tbsp garlic paste
- 4 tbsp oil
- 2 tbsp ghee
- 1 tsp fennel
- 1 cinnamon leaf
- 2 tbsp coriander powder
- 2 tsp chilly powder
- 1 tsp cumin powder
- 1 tsp turmeric powder
- 1 half of coconut grinded into a smooth paste
- salt to taste
- 1 cup of water

## Instructions

- Heat oil and ghee in a kadai
- Add fennel and cinnamon leaf
- Add onions and till they are transparent
- Add green chillies and ginger garlic paste. Fry till the raw smell goes off
- Add tomatoes and fry till dry.
- Add the coriander,chilly,cumin and turmeric powder
- Add the chicken and saute for 5 mins

- Add the grinded paste of coconut, salt and a cup of water
- Bring it to boil, simmer till the oil seperates and the gravy becomes thick.
- Garnish with coriander

Serve with rotis(as in picture) or with plain rice!