# Chicken with sambar masala

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 Tbsp vegetable oil

- 5 chicken drumsticks
- 1 red bell pepper
- 1 green bell pepper
- 1 medium onion
- 2 tsp minced garlic
- 1 tsp ginger powder
- 2 Tbsp roasted peanuts

- 1 Tbsp sambar powder (available in any Indian grocery store - substitute with generic curry powder if not available)
- 1/3 cup coconut milk (I use lite)
- 1 cup water
- Salt and pepper to taste
- Hot sauce (optional)

## Instructions

1. Chop the peppers and onion into medium squares

2. Heat the oil in a pan or wok on medium high
3. Put the drumsticks in the oil and sprinkle with a little salt and pepper
4. When the drumsticks turn light brown, add the chopped vegetables and stir fry for a few minutes
5. Throw in the peanuts, garlic, ginger and sambar powder. Stir fry for about 5

minutes
6. Put the coconut milk and water and bring to a boil
7. Adjust the salt.
8. If you want it hot, add some hot sauce
9. Enjoy with hot steamed rice