

RECIPE

Malabar chicken curry



Ready in **40 minutes**

Serves **2 people**

Ingredients

- Boneless chicken, cut into cubes – 400 g
- Ginger – 1-inch piece, finely chopped
- Garlic – 4 cloves, finely chopped
- Curry leaves – a few
- Dried red chili – 1
- Onion – 1 cup, finely chopped
- Coconut milk – 2 cups (1 cup of thin coconut milk and 1 cup of thick coconut milk)
- Tomato puree – ½ cup
- Turmeric powder – ½ tsp
- Coriander powder – ¼ tsp
- Jeera powder – ¼ tsp
- Cinnamon – 1 small piece
- Mustard seeds – ¼ tsp
- Coconut oil – ¼ cup
- Freshly ground black pepper and salt to taste

Preparation

In a bowl, add the chicken cubes and coat them with salt, pepper, turmeric powder, coriander powder, and cumin powder. Set aside.

Heat coconut oil in a non-stick stew pot. Add mustard seeds and allow them to splutter. Then, add red chili, curry leaves, and cinnamon and toss in oil. Next, put

chopped onions and saute for 2 mins. Add chopped garlic and ginger, and fry till the raw smell disappears. Next, pour in the tomato puree, keep stirring, and cook for 10 mins. Add the chicken and fry well until the chicken pieces get coated with the tomato-onion mixture. Next, pour 1 cup of thin coconut milk and let the curry simmer for five minutes. Finally, add the thick coconut milk, cook for two minutes, and turn off the flame.

Serve hot with freshly cooked basmati rice.