

# Sautéed Onion Paste Chicken Curry

## Ingredients

Chicken .....	1600 gms
Ghee .....	70 gms
Whole Garam Masala	
Green Cardamom.....	5 nos
Black Cardamom .....	1 nos
Cloves .....	5 nos
Cinnamon.....	1" stick
Bay leaf .....	1 no
Mace a pinch	
Farmer Brands Ginger paste.....	25 gms
Farmer Brands Garlic paste .....	25 gms
Red chilli Powder .....	10 gms
Coriander Powder.....	15 gms
Turmeric Powder .....	3 gms
Yoghurt .....	250 gms
Farmer Brands Sautéed Onion Paste.....	120 gms
Salt to taste	
Garam Masala .....	10 gms
Kasoori Methi .....	1 gm
Ginger .....	10 gms
Green chillies.....	5 gms
Fresh Coriander.....	20 gms

## Preparation

- The Chicken – clean, remove the skin, and cut into small pieces.
- The Vegetables – clean, wash and chop coriander; scrape, wash, and cut ginger; wash and slit green chillies.
- The Yoghurt – whisk in a bowl.

## Cooking

- Heat ghee in a handi, add whole garam masala and sauté over medium heat until it begins to crackle.
- Add Farmer Brands ginger paste and garlic paste and sauté for 2 minutes.
- Add red chilli powder, coriander powder & turmeric (all dissolved in 60 ml water) and sauté for 30 seconds.
- Add the chicken pieces and sauté for 5 mins till light brown.
- Add Farmer Brands sauté onion paste, whisked yoghurt, salt and stir this for 1 min.
- Now add water (approx) 400 ml, bring to a boil, then simmer until chicken is cooked and the fat leaves the curry.
- Sprinkle garam masala, kasoori methi and stir and adjust the seasoning.

## To Serve

- Transfer to a bowl & garnish with coriander, ginger, green chillies.
- Serve it with rice or chapati.

