# Chicken Dopiaza
## Double Onion Curry



## Ingredients

4 medium onions peeled, 2 chopped and 2 sliced

8 chicken thigh, skinned & chopped

3cm ginger, grated

3 cloves of garlic, finely chopped

1 tbsp of vegetable oil for cooking

1 tbsp coriander seeds, crushed

1 tbsp cumin seeds, crushed

1 heaped tsp ground turmeric

½ tbsp chilli powder

4 tbsp plain yoghurt

2 tomatoes, finely chopped

1 tsp salt

½ tbsp garam masala

Handful of coriander, chopped

## Method

**01** Place the chopped onions, ginger and garlic into a blender and blend to a paste then set this aside.

**02** In a pan heat the oil, put in the sliced onions and fry until they are slightly crispy and reddish-brown. Remove the onions and set aside.

**03** Remove the pan from the heat and add the blended onion paste, be careful this will sputter.

**04** Place the pan back onto the heat and keep stirring the paste for 3 minutes until it has turned golden brown.

**05** Add in the coriander, cumin, turmeric and chilli powder and stir.

**06** Then gently start to stir in 1 tbsp of yogurt until it is mixed well into the sauce. Do the same with remaining yogurt, 1 tbsp at a time.

**07** Add the chicken and stir for a minute until well coated with the yogurt mixture.

**08** Add the tomatoes and salt. Stir until mixed thoroughly and bring to a simmer.

**09** Cover the pan and reduce the heat to low and cook for 20 minutes.

**10** Sprinkle in the garam masala and the fried onions.

**11** Mix and leave to cook, uncovered, for a few minutes until the sauce thickens.

**12** Add fresh coriander to serve.