

'Thari Wala Chicken

Chicken Curry



Ingredients

8 pieces of chicken, 4 legs cut into thigh and drumsticks

Masala

2 tbsp of oil

2 onions, finely diced

3 cloves of garlic, finely chopped

400g plum tomatoes

1 heaped tbsp of ginger, grated

1 tsp salt

1 tsp turmeric

Handful of coriander stalks, finely chopped

1 chilli, finely chopped

1 tsp of garam masala

Handful of coriander leaves, chopped

Method

- 01** Skin the chicken removing any excess fat. (If you would rather cook the meat off the bone then use trimmed chunks of thigh meat and cook for 15 - 20 minutes)
- 02** Heat oil in a pan and add the onion and garlic. Fry on a high heat for a few minutes then reduce the heat and cook gently for about 20 minutes until they turn a lovely dark golden brown. If they stick to the bottom of the pan add a dash of hot water as and when required.
- 03** Once browned reduce the heat and add the tomatoes, ginger, salt, turmeric, coriander stalks and chilli.
- 04** Let the onions and tomatoes melt together creating a thick aromatic masala paste. This will take about 5-10 minutes so be patient! Once the paste is shiny and thick add the chicken pieces and stir to coat.
- 05** Turn the heat up and fry the chicken for 5 minutes.
- 06** Reduce the heat to the lowest setting and put the lid on the pan. Leave to cook for 20 - 25 minutes until the chicken is cooked and the meat is starting to fall away from the bone.
- 07** Once cooked, add enough boiling water to just cover the chicken and cook for another few minutes then remove from the heat.
- 08** Stir in the garam masala, throw in the coriander and serve.

Served with

Goes with any side dish, rice, naan, parantha, pilau.....



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