

# Chicken Curry without Ginger and Garlic



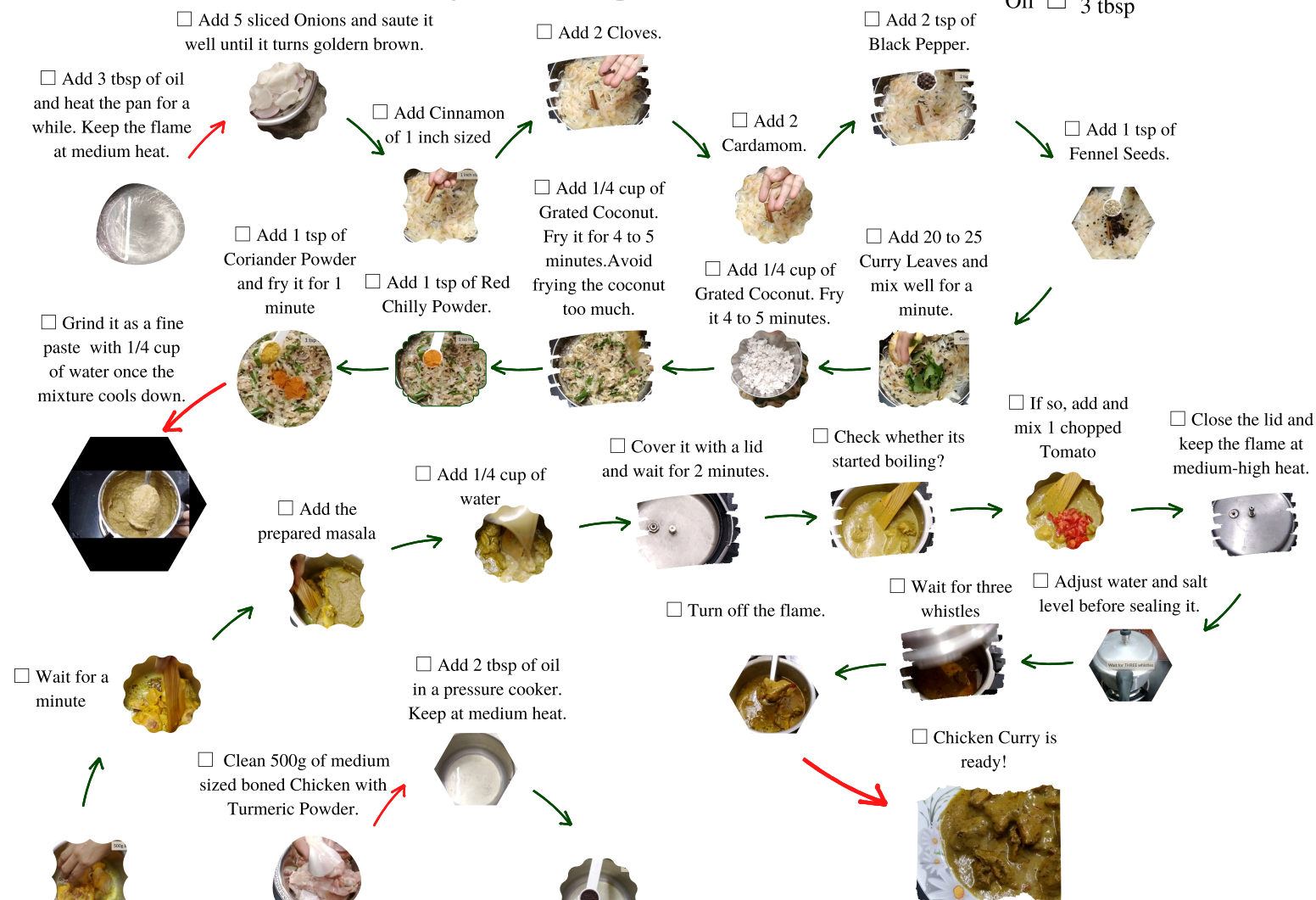
## Ingredients for Chicken Curry

- Chicken ☐ 500g
- Mustard Seeds ☐ 1 tsp
- Cumin Seeds ☐ 1 tsp
- Tomato ☐ 1 Chopped
- Turmeric Powder ☐ 1/2 tsp
- Oil ☐ 2 tbsp
- Water ☐ 1/4 cup
- Salt ☐ as needed

## Ingredients for Masala

- Onion ☐ 5 finely-sliced
- Black Pepper ☐ 2 tsp
- Fennel Seeds ☐ 1 tsp
- Cinnamon ☐ 1 inch sized
- Coriander Powder ☐ 1 tsp
- Grated Coconut ☐ 1/4 cup
- Red Chilly Powder ☐ 1 tsp
- Cloves ☐ 2
- Cardamom ☐ 2
- Curry Leaves ☐ 20 to 25 Leaves
- Oil ☐ 3 tbsp

### Step 1 - Making exclusive masala



### Step 2 - Making Chicken Curry

