

Chicken Curry without Ginger and Garlic



Ingredients for Chicken Curry	Ingredients for Masala
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	Onion
☐ Add 5 sliced Onions and saute it	ing exclusive masala Curry Leaves 20 to 25 Leaves Oil 3 tbsp Black Pepper.
☐ Add 3 tbsp of oil and heat the pan for a while. Keep the flame at medium heat. ☐ Add Cinnamon of 1 inch sized	☐ Add 2 ☐ Add 1 tsp of Fennel Seeds.
Grated Add 1 tsp of Fry it Coriander Powder minut and fry it for 1 Add 1 tsp of Red frying t minute Chilly Powder. too	1/4 cup of I Coconut. for 4 to 5 des.Avoid he coconut much. Grated Coconut. Fry it 4 to 5 minutes.
Grind it as a fine paste with 1/4 cup of water once the mixture cools down.	☐ Greate the title ☐ Check whether its ☐ If so, add and mix 1 chopped ☐ Close the lid a ☐ constant flower
Add 1/4 cup of water prepared masala	and wait for 2 minutes. started boiling? medium-high hear mediu
☐ Wait for a minute ☐ Add 2 tbsp of oil in a pressure cooker. Keep at medium heat.	☐ Wait for three whistles
Clean 500g of medium sized boned Chicken with Turmeric Powder.	□ Chicken Curry is ready!
Add 500g F boned hicken. Step 2 - Making Chicken Curry	Add 1 tsp of Mustard Seeds and wait until it sputters Scan 4 Blog Scan 4 Video
	Add 1 tsp of mmin Seeds
Turmeric Powder	Rate your Taste かかかかか