



Ingredients for Chicken Gravy

- Chicken ☐ 500g
- Ginger Garlic Paste ☐ 1.5 tbsp
- Oil ☐ 4 tbsp
- Red Chilly Powder ☐ 2 tsp
- Onions ☐ 3 [medium-sized as a fine paste]
- Green Chilly ☐ 3 [crushed]
- Tomato ☐ 1 [finely chopped]
- Curd/yogurt ☐ 1.5 tbsp
- Coconut Milk ☐ 1 cup
- Salt ☐ As needed
- Turmeric Powder ☐ 1/4 tsp
- Garam Masala Powder ☐ 1/2 tsp
- Coriander Leaves ☐ 2 tbsp [finely chopped]

Step 1 - Chicken Pre-Preparation

- ☐ Get 500g of medium sized boned chicken washed with turmeric powder.
- ☐ Coat it with 1.5 tbsp of ginger garlic paste. No need to marinate it.
- ☐ Keep the mixture aside in a bowl.

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Step 2 - Making Chicken Gravy

- ☐ Turn on with medium heat and pour 4 tbsp of oil.
- ☐ Add 2 tsp of chilly red powder.
- ☐ Fry it for just 10-15 secs. Don't burn the chilly red powder to avoid spoiling the recipe.
- ☐ Add those prepared chicken pieces and cook for 5-6 minutes.
- ☐ Add 3 medium-sized onions as a fine paste.
- ☐ Add 3 crushed green chilly.
- ☐ Add 1/4 tsp of turmeric powder.
- ☐ Add required level of salt.
- ☐ Add 1 cup of coconut milk.
- ☐ Add 1.5 tbsp of curd/yogurt.
- ☐ Cook it for 10-12 minutes till the oil separates.
- ☐ Add 1 finely chopped tomato.
- ☐ Cook for 15-20 minutes with the covered lid.
- ☐ Sprinkle some water over the sides.
- ☐ Add 1/2 tsp of garam masala powder.
- ☐ Add 2 tbsp of finely chopped coriander leaves.
- ☐ Cook for 5 minutes with covered lid at reduced low heat.
- ☐ Now the chicken gravy is ready!