



Step 1 – Pre-preparation



☐ Take 1/2 kg of washed chicken cut into medium-sized pieces.



☐ Mix those pieces with 1 tbsp of ginger garlic paste.



☐ Marinate it for 10 minutes.



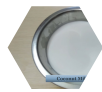
☐ Take a jar and add 3 roughly chopped green chilly.



☐ Add 3 roughly chopped onions.



☐ Blend it to get a ground paste.



☐ Take 2 cups of coconut milk in a bowl.



☐ Add 1 tbsp of curd into it.



☐ Add ground paste into it.



☐ Put 1/4 tsp of turmeric powder.



☐ Add 1 tsp of garam masala, and mix well.



☐ Keep this stuff aside.

Ingredients for Pre-Preparation

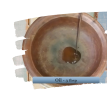
- Chicken ☐ 1/2 kg
- Ginger Garlic Paste ☐ 1 tbsp
- Green Chilly ☐ 3 [roughly chopped]
- Onion ☐ 3 [roughly chopped]
- Coconut Milk ☐ 2 cups
- Curd ☐ 1 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Garam Masala ☐ 1 tsp

Ingredients for Chicken Samma

- Oil ☐ 3 tbsp
- Onion ☐ 3 [finely chopped]
- Green Chilly ☐ 3 slit
- Tomato ☐ 1 [finely chopped]
- Red Chilly Powder ☐ 1 tbsp
- Salt ☐ As needed
- Coriander Leaves ☐ Some



Step 2 – Making Chicken Samma



☐ Keep the flame at medium heat and heat the clay pot with 3 tbsp of Oil.



☐ Add 3 finely chopped onions



☐ Add 3 green chilly with slit, and cook for 2 to 3 minutes.



☐ Put one finely chopped tomato into it.



☐ Saute it well.



☐ It's time to add marinated chicken and mix it well.



☐ Add 1 tbsp of red chilly powder.



☐ Mix it well and cook for 3 minutes.



☐ Add dissolved coconut milk.



☐ Add salt as needed.



☐ Cover with lid and cook for 15 minutes.



☐ Add some coriander leaves into it.



☐ Cover it and, simmer it for five more minutes.



☐ Turn off the flame and the chicken samma is ready to serve!