

ginger chicken

preparation time: 25 minutes
cooking time: 2 hours 30 minutes
chilli rating: medium

difficulty level: medium
serves: 4



ingredients

200 ml vegetable oil
3 sprigs fresh kari leaves (1 sprig set aside for snap frying), see Ajoy's tips
500 g onions, ground to a paste
1 tbsp salt
100 g garlic paste
250 g ginger paste
200 g fresh red chillies, ground to a paste
500 g tomato ketchup (not too sweet)
1 kg chicken, cut into small pieces (washed and soaked in iced water to remove excess blood)

method

In a wok or kadhai heat the oil.

Add 2 sprigs of the kari leaves and the ground onions. Fold mixture, add salt and fold.

Cook until the oil rises to the surface, then add the garlic paste and fold. Continue cooking until the oil rises to the surface and then add the ginger paste. Fold.

Add the ground chillies and keep folding until the oil rises again.

Finally, add the tomato ketchup and fold slowly until all the oil rises to the surface and the sugar in the ketchup caramelises to form a 'masala'.

Add the chicken pieces, reduce the heat and cook over low to medium heat until the chicken is tender and soft and the masala coats the chicken.

Place the remaining snap-fried kari leaves on top of the cooked chicken and serve with an Indian style bread of your choice.

Ajoy's tips

To read Ajoy's blog about this recipe click [ginger chicken](#). Also, please refer to the blog to see [how to snap fry kari leaves](#).

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