

kadhai murgh

preparation time: 20 minutes
cooking time: 50 minutes
chilli rating: medium

difficulty level: easy
serves: 6



ingredients

90 ml oil
2 dry red chillies
½ tsp black peppercorns
½ tsp cumin seeds
½ tsp Indian coriander seeds (see Ajoy's tips)
3 medium-sized onions, chopped
1½ tsp salt
1 tbs garlic, crushed
1 tbs fresh ginger, crushed
1 kg whole chicken, skinless and cut into 12–14 pieces
3 cups freshly chopped tomatoes or 2 cups tomato purée
3 tbs kadhai masala, ground (see Ajoy's tips)
1 tbs lemon juice
¼ cup fresh coriander leaves, chopped

method

Heat the oil in a kadhai or wok, then remove from heat and add the dried chillies and let them swell in size.

Return kadhai or wok to heat and add peppercorns and allow to crackle. Then add the cumin seeds and let crackle. Finally, add the coriander seeds and crackle briefly.

Add the chopped onions along with the salt and cook until caramelised. Then add the crushed garlic and cook until caramelised. Finally, add the ginger and cook till its natural sugars appear.

Place chicken pieces in the kadhai and seal the meat. Remove from kadhai and set aside. Add the tomatoes or purée and cook gently till oil comes to the surface.

Return chicken pieces to kadhai and cook over low heat till the chicken is cooked and tender. Add the kadhai masala and stir to combine. Finally, add the lemon juice and coriander leaves and serve with your choice of Indian bread.

Ajoy's tips Indian coriander seeds are oblong, vary in colour from green to yellow and have a lemony, nutty flavour. They are available from Herbie's Spices, Rozelle, NSW. Conventional, round European coriander seeds can be used. Click [kadhai masala](#) recipe for the masala

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