

# chicken mangalore

preparation time: 15 minutes  
Cooking time: 55 minutes  
chilli rating: mild

difficulty Level: medium  
Serves: 4~6



## ingredients

1 tbs vegetable oil  
2 tbs unsalted butter  
2 brown onions, chopped  
2 tsp salt  
1 whole chicken cut into  
10 pieces or 1 kg chicken  
pieces  
1 tin (400 ml) coconut cream  
1 recipe coondapour masala  
(see Ajoy's tips)

## tempering

1 tbs vegetable oil  
1 brown onion, chopped  
1 tsp salt  
½ tsp nilgiri's garam masala  
  
juice of 1 lemon

## method

In a large, heavy-based saucepan, heat the oil and butter over medium-low heat. Add the onion and salt and cook, uncovered, stirring occasionally, until the onion has softened (about 10–15 minutes).

Raise heat to high, add the chicken and cook, stirring often, until well browned (4–5 minutes). Add the coconut cream and coondapour masala and bring to a simmer. Reduce heat to medium and simmer, partially covered, until chicken is tender (about 25 minutes).

To make the tempering, in a small frying pan heat the oil over medium-high heat. Add the onion and salt and cook, uncovered, stirring frequently, until the onion is golden-brown (about 8–10 minutes). Remove from heat and stir in the garam masala.

Remove saucepan from heat and stir in the lemon juice. Transfer to a serving dish and pour the tempering over the top, to serve.

## Ajoy's tips

Click [here](#) for our coondapour masala recipe.

For Ajoy's blog about this style of dish, click [Ajoy's blog](#).