Pan of Bliss
Let's cook it real slow!

Andhra Style Chilli Chicken Curry

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Prep Time 1 hour hrCook Time 30 minutes minsTotal Time 1 hour 30 minutes



Ingredients

- 1 kg Chicken (curry cut)
- 1 tsp Turmeric powder
- 2 tsps Chilli powder
- 1 tsp Coriander powder
- 1 tsp Salt or as per taste
- 2 tsps Chicken garam masala
- 1 tsp Cumin seeds
- 2 inch Cinnamon
- 8 nos. Curry leaves
- 2 nos. Onions (big, chopped)

- 2 tsps Ginger (crushed)
- 6-8 nos. Garlic cloves (crushed)
- 4 nos. Green chillies (slit)
- 2 nos. Tomatoes (sliced)
- 1 cup Coconut milk (medium to watery)
- 2 tbsps Oil (sunflower)
- 2 tbsps Coriander leaves (chopped)

For Green Masala

- 1 cup Mint leaves (plucked from stem)
- 2 cups Coriander leaves
- 5 nos. Green chillies
- 6 nos. Curry leaves
- 1 no. Onion (cubed to saute in oil)

Instructions

Method Of Preparation

1. Wash and clean chicken pieces. Marinate with turmeric powder, chilli powder, salt and chicken masala. Keep aside for 1 hour.

For Green Masala

1. In a small pan, heat 1 tsp oil. Add cubed (small) onion and fry on low flame until the onion becomes translucent. Add the green chillies and stir. Switch off the stove. Remove it to a plate to cool.
2. Wash and clean mint and coriander leaves. Pluck the mint leaves from its stem. Put the mint, coriander leaves and curry leaves into the grinder. Also the cooled onion and green chillies. Grind into a coarse paste by adding 1 tbsp of water. Keep the paste aside.
3. In a deep pan, heat the remaining oil. Add cumin seeds to splutter. Add the cinnamon sticks and curry leaves. Stir well. Add the chopped onions (big) and slit green chillies and mix well. Fry on medium heat until the onions turn translucent.
4. Add the crushed garlic and ginger and fry on low heat for 2 minutes or till the raw

smell goes away. Add the chopped tomatoes and cook on medium heat until the tomatoes turn mushy and the oil separates. Add coriander powder, cook for 2 minutes.

5. Add the marinated chicken pieces, mix and fry on high heat for 4 to 5 minutes. Lower the flame and cook on medium heat for 10 minutes. The chicken will leave water. So, there is no need to add water.
6. Next, add the ground green masala paste and coconut milk. Add 1 cup of boiling water. Mix thoroughly and cover the pan. Let the chicken cook on low flame for 15 to 20 minutes.Cook more if required. Lastly, garnish with chopped coriander leaves. Serve hot with chapati or rice.

Notes

Notes & Tips If you are cooking more than 1 kg chicken, increase the masalas accordingly. The chicken curry can be made into semi gravy by increasing the flame of the stove once the chicken is almost done and dry the gravy as per your requirement. The chicken curry can also be converted into a starter by separating it from the gravy after the chicken is cooked. For the starter, in another pan, heat 1 tbsp oil and add the required cooked chicken pieces and sauté it until the chicken is dry and slightly brown. Garnish it with fried chillies and curry leaves.