Pan of Bliss
Let's cook it real slow!

Kothimeera Kodi Vepudu (Andhra Chicken Roast)

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Prep Time 20 minutes minsCook Time 40 minutes minsTotal Time 1 hour



Ingredients

- 1 kg Chicken with bones
- 1 no. Red onion (large) chopped or minced
- 1 tbsp Ginger-Garlic paste
- 2 nos. Tomatoes (chopped thinly or minced)
- 1 bunch Coriander leaves (a big bunch, chopped)
- ¾ tsp Turmeric powder
- 2 tsps Red chilli powder
- 2 tbsps Chicken masala (store bought or homemade)
- 2 tbsps Sour curd

- 5 nos. Green chillies (coarsely pounded)
- 2 tsps Shah jeera
- 2 tbsps Sundrop oil
- 1 tsp Salt or as per taste

Dry roast the following masalas:

- 6 nos. Cloves
- 2 tsps Poppy seeds
- 2 nos. Black cardamom
- 4 tsps Dry coconut (copra)
- 3 tsps Coriander seeds (whole)
- 1 tbsps Fennel seeds
- ½ no. Nutmeg

In a pan, dry roast these masalas on low flame for 2 minutes. Cool and grind in a grinder. Keep aside.

Instructions

Wash and marinate the chicken

1. Wash the chicken well and chop into medium or small pieces.Marinate with turmeric powder, chilli powder, salt and chicken masala powder.Keep aside.

Cooking the chicken

1. Heat oil in a pan and add shah jeera. Once it crackles, add ginger garlic paste and stir for a minute.Grind an onion into a coarse paste. Add the coarsely ground onion paste and fry until it turns translucent and oil separates. (You can even add thinly minced onions if you don't want to use the grinder).Next, add crushed ginger-garlic paste into the pan and blend well. Cook till the raw smell disappears.Add the curd and chopped tomatoes and sauté on medium flame till the tomatoes turn mushy while crushing it lightly using a ladle.Now, add the marinated chicken along with the green chillies and chopped coriander leaves and blend well so that the chicken is well coated.Sauté on high flame for two minutes so that the chicken leaves water.

2. Pour in the ground masalas from the grinder into the pan and mix well with the chicken.Now add 2 cups of hot water and mix well with the chicken. Cover the pan and slow cook the chicken on low flame for 15 to 20 minutes or till the chicken is well cooked.Once the chicken is cooked, reduce the gravy by cooking on high or medium flame for 3 to 5 minutes.The gravy can be made semi-dry or dry as per your requirement.Serve hot with rice, tomato rasam and papad or chapati. This chicken is best paired with piping hot tomato rasam and rice.

Notes

There are many versions of Kothimeera Kodi Vepudu. You can add ingredients as per your taste. For a thicker and richer gravy you can add cashew nuts instead of poppy seeds. Poppy seeds lend a unique and distinct flavour to the Andhra chicken roast. The recipe tastes different when cashew nuts are added. Cashew nuts help in reducing the spiciness of the recipe. If you are adding cashews, don't use poppy seeds.