



MY RECIPE BOOK

By



CHICKEN MASALA



STEPS:

1. HEAT OIL IN A PAN AND SAUTÉ ONIONS UNTIL GOLDEN BROWN.
2. ADD GINGER-GARLIC PASTE AND COOK UNTIL AROMATIC.
3. STIR IN TOMATO PUREE AND COOK UNTIL OIL SEPARATES.
4. ADD SWAD SUGAM CHICKEN MASALA, TURMERIC, RED CHILI POWDER, AND SALT. MIX WELL.
5. ADD CHICKEN PIECES AND COOK FOR 5 MINUTES ON HIGH FLAME.
6. POUR CURD (IF USING) AND MIX WELL. ADD A LITTLE WATER IF NEEDED.
7. COVER AND COOK FOR 15-20 MINUTES UNTIL CHICKEN IS TENDER.
8. GARNISH WITH FRESH CORIANDER AND SERVE HOT WITH ROTI OR RICE.