

Chicken Saag

Oscar · 29/09/2024

**Prep Time**

1 hr 45 mins

Difficult

Medium

Servings

6

Description

Chicken saag is a classic Indian dish made with chicken spinach spices and sour cream. Serve with basmati rice.

Ingredients

- - ¼ cup vegetable oil - 1 (3 pound) whole chicken
- cut into pieces - 2 pounds fresh spinach
- rinsed and chopped - ¼ cup water - 2 large onions
- minced - 5 cloves garlic
- minced - 1 (1 inch) piece fresh ginger root
- minced - 1 (14.5 ounce) can crushed tomatoes - 1 teaspoon ground coriander - 1 teaspoon salt - ½ teaspoon cayenne pepper
- or more to taste - ½ teaspoon ground turmeric - 2 cardamom pods - 2 whole cloves - 1 tablespoon water
- if needed - ¼ cup milk - 1 teaspoon garam masala - 6 tablespoons sour cream - 2 tablespoons butter

Instructions

1. Heat oil in a large skillet over medium heat; add chicken pieces and cook until browned
2. about 8 minutes per side. Set chicken aside. Place spinach into a large pot with 1/4 cup of water; bring to a boil
3. cover
4. and remove from heat. Allow spinach to steam for about 10 minutes; transfer into a blender and pulse until very finely chopped. Set spinach aside. Place onions
5. garlic
6. and ginger into the skillet; fry over medium heat
7. stirring frequently
8. until lightly browned
9. about 10 minutes. Pour in tomatoes
10. ground coriander
11. salt
12. cayenne pepper
13. turmeric
14. cardamom
15. and cloves; stir in 1 tablespoon water
16. and cook
17. stirring frequently
18. for 10 minutes. Pour in milk and stir to combine. Add browned chicken pieces; bring to a simmer
19. reduce heat
20. cover
21. and simmer until chicken is tender
22. about 20 minutes. Stir in spinach and garam masala; cook until spinach starts to stick to the skillet
23. about 15 minutes. Stir in sour cream and bring to a simmer. Remove from heat and stir in butter.