

Chicken Madras

Oscar · 29/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

4

Description

Chicken madras is a classic Indian curry made with fragrant spices and green chiles. It has so much flavor and smells delicious while it cooks. You can make this curry in the morning and leave it to infuse throughout the day to make it even more delicious.

Ingredients

- 5 tablespoons cooking oil - 3 whole cloves - 2 cardamom pods - 2 large onions
- finely chopped - 3 green chile peppers
- with seeds
- chopped - 4 cloves garlic
- crushed - 1 (1 inch) piece ginger
- minced - 1 teaspoon ground red chili pepper
- or to taste - 1 teaspoon ground turmeric - ½ teaspoon ground cumin - ½ teaspoon ground coriander - salt to taste - 1 ½ pounds skinless
- boneless chicken breasts
- cut into bite-sized pieces - ¼ cup water - ½ (14 ounce) can tomato puree - 1 teaspoon ground nutmeg - 1 teaspoon garam masala - ½ cup chopped fresh cilantro
- or more to taste

Instructions

1. Heat oil in a large nonstick pan over medium heat. Add cloves and cardamom pods and wait until they sizzle
2. about 1 minute. Add onions and sauté until dark brown
3. 7 to 10 minutes. Add chile peppers
4. garlic
5. and ginger; cook and stir until fragrant
6. about 30 seconds. Add ground chili pepper
7. turmeric
8. cumin
9. coriander
10. and salt. Cook
11. stirring frequently
12. until blended in
13. about 1 minute more. Stir in chicken and water; cook
14. stirring constantly
15. until water is incorporated
16. 2 to 3 minutes. Stir in tomato puree and nutmeg. Cover and cook until chicken is no longer pink in the center and the juices run clear
17. about 20 minutes. Ladle into bowls and sprinkle garam masala over top. Garnish with cilantro.