

Punjabi Chicken in Thick Gravy

Savannah · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This Punjabi chicken curry features a thick gravy with a nice spicy flavor that's not too hot. You may adjust the heat by adding more serrano peppers. Serve over rice or with chapati or roti.

Ingredients

- - 2 tablespoons vegetable oil - 2 tablespoons ghee (clarified butter) - 1 teaspoon cumin seeds - 1 onion
- finely chopped - 5 cloves garlic
- minced - 2 tablespoons minced fresh ginger root - 1 cup water - 1 small tomato
- coarsely chopped - 1 serrano chile pepper
- seeded and minced - 1 tablespoon tomato paste - 1 tablespoon garam masala - 1 tablespoon ground turmeric - 1 teaspoon salt
- or to taste - 8 chicken legs
- skin removed - ¼ cup chopped fresh cilantro

Instructions

1. Heat oil and ghee in a large pot over medium heat. Cook cumin seeds in hot oil-ghee mixture until seeds begin to change color. Stir in onion; cook and stir until onion has softened and turned translucent
2. about 5 minutes. Add garlic and ginger; continue cooking until onions are browned
3. about 5 minutes more. Mix in water
4. tomato
5. serrano pepper
6. tomato paste
7. garam masala
8. turmeric
9. and salt; simmer for 5 minutes. Lay chicken into sauce; mix gently to coat. Cover
10. reduce heat to medium-low
11. and cook until chicken is no longer pink near the bone
12. about 40 minutes. Garnish with cilantro to serve.