**Chicken Curry**

Makes - 6 People

Ingredients

* 300 gms cubed chicken
* 2 teaspoon green chilli, crushed to paste
* 1 tablespoon beaten yoghurt
* 150 gm onion, chopped
* 1 cup water
* 50 gm ghee
* ½ teaspoon cumin
* ½ teaspoon ginger paste
* ½ teaspoon garlic paste
* 2 teaspoon coriander seeds
* ½ teaspoon garam masala powder
* ½ teaspoon turmeric
* 1 pinch asafoetida
* Salt, to taste

Recipe

* Clean the chicken under cold running water and keep aside till it is almost dry. Heat ghee in a pan over moderate flame and then add cumin, coriander seeds, garam masala powder along with asafoetida in it. Saute for a few seconds and then add chopped onions in the pan, cook till golden in colour.
* Now, add the chicken, ginger-garlic paste, salt and curd in the pan. Mix and cover with a lid.
* When chicken is half done, add turmeric, garam masala and cook for a few minutes on medium flame. Keep stirring till the chicken is properly cooked.
* Cook further till the oil starts separating from the mixture. Add two cups of water and allow the gravy to simmer for 5-7 minutes.
* Remove the pan. garnish with chopped coriander leaves and serve