Ankur's

College Student Cook Book

Spicy Chicken Gravy (Nepalese Style)



⏳ Preparation Time : **25 min**
Cook Time: **60 min**



Ingredients

4 tablespoon oil
3 cloves
3 cardamoms
2 medium cinamon stick(dalchini)
4 medium sized onlions(finely sliced)
5 teaspoon ginger garlic paste
1000 gms chicken(cleaned)
Salt as per taste
1 teaspoon garam masala powder
1 teaspoon coriander powder
1 teaspoon cumin powder
1/2 black pepper powder
4 red dry chilli
4 green chilly
4 medium sized onions(sliced)
3 indian bay leaf(Cinnamomum tamala)
3 teaspoon kashmiri mirch
4 teaspoon chicken spices(Century Chicken Masala preferred)

Instructions

Roasting :

-Start by roasting cashewnuts, almonds and cardamoms and cloves and leave them for cooling.
- Blend them and make fine paste by adding little water.

Tomato Puree :

Blend chopped (3-4)tomatoes

Cooking Process:

1. Add 8 teaspoons of oil to a pressure cooker and heat it up. (It is best to use a nonstick cookware).





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2. Add turmeric, a cinamon stick, Jeera, and three Indian bay leaves.

3.After frying it for a short while, add thinly sliced onions, and stir-fry them until they are golden brown.

4. Add ginger-garlic paste, and for a hot flavor, add aamako achar (any spicy ginger-garlic pickle), paste made from roasted cashew nuts, and Fry it until the oil drains out over a medium flame.

5. After that, add the medium-sized chicken and cook it until it turns a light red.
(As for the water it provides, don't worry.
As the water slowly evaporates, the chicken begins to deep fry.)
(5 minutes on medium flame, 10 minutes on high flame)

6. Next, add additional spices, such as a coriander and cumin mixture, some chicken spices, and 1 tablespoon of garam masala (adding 1/2 teaspoon of black pepper and red and green chilies is also recommended).

7.Fry the chicken in the masala for 3–4 minutes over a medium temperature.
Then, add the tomato purée and kashmiri mirch, and cook it for an additional 5 minutes.



8. At this point, the chicken gravy is nearly done.
(Add salt and water as per your need of gravy and soup)

9.Heat it for 10 minutes over a medium temperature, adding extra gravy as needed by vaporizing the water.)

The chicken gravy can now be served.