

# Easy Chicken Curry



## Ingredients

- Chicken - 500 gm. cut into 2 inch pieces
- Oil - 2 tsp.
- Cumin seeds - 1 tsp.
- Curry leaves - 10 leaves (optional)
- Onion - 1 medium size finely chopped
- Tomato - 2 medium size finely chopped or 1 cup canned diced tomatoes
- Ginger paste - 1 tsp.
- Garlic paste - 1 tsp.
- Salt - 1 tsp. or to taste
- Turmeric powder - 1 / 2 tsp.
- Red chili powder- 1 tsp.
- Coriander powder - 2 tbsp.
- Water - 1/2 cup

## Directions

1. Heat oil in a pan, add cumin seeds & let it sizzle.
2. Then add finely chopped onions & curry leaves & cook for few minutes until the onions are translucent.
3. Add the ginger garlic paste, chopped tomatoes & stir gently. Cook for 2-3 minutes until it is soft.
4. Add the chicken, sauté it gently & cook for another 2-3 minutes.
5. Now add salt, coriander powder, turmeric powder, & red chili. Mix well until the spices are well coated to the chicken.
6. Now add half a cup of water & cook the curry on medium flame for 20-25 minutes until the meat is tender.
7. Enjoy it hot with rice or any kind of Indian bread!