



AMAZING CHICKEN MADRAS RECIPE

Ingredients:

- 500g chicken, bone-in
- 2 onions, finely chopped
- 3 tomatoes, pureed
- 1/4 cup yogurt
- 2 tablespoons ginger-garlic paste
- 1/4 cup coconut milk

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Recipe**



Chicken Madras! 🌶️🍲

It's a burst of flavors in every bite!

Ingredients:

500g chicken, bone-in
2 onions, finely chopped
3 tomatoes, pureed
1/4 cup yogurt
2 tablespoons ginger-garlic paste
1/4 cup coconut milk
2 tablespoons oil
1 teaspoon mustard seeds
1 teaspoon cumin seeds
1 sprig curry leaves
2 teaspoons Madras curry powder
1 teaspoon turmeric powder
2 teaspoons chili powder
Salt to taste
Fresh cilantro for garnish

Directions:

Heat oil in a pan, add mustard seeds, cumin seeds, and curry leaves. Allow them to splutter.

Add chopped onions and sauté until golden brown.

Stir in ginger-garlic paste and cook until the raw smell disappears.

Add chicken pieces, Madras curry powder, turmeric powder, and chili powder. Cook until chicken is browned.

Pour in tomato puree, yogurt, and coconut milk. Mix well and simmer for 20-25 minutes.

Season with salt and garnish with fresh cilantro before serving.

Prep Time: 15 minutes | Cooking Time: 30 minutes | Total Time: 45 minutes

Kcal: 320 kcal | Servings: 4 servings