

Recipe Courtesy of Kavita's Kitchen

Ingredients

Red Chili: 4-6
Nigella seeds: 1 tsp
star aniseed: 2
cumin: 2 tbsp
cinnamon: 2 inch piece
black peppercorn: 1 tsp
brown cardamom: 2 (br/> cloves: 6

Dry roast all these spices and grind them coarsely in a coffee grinder, keep them aside.

Other Ingredients:

salt: to taste
turmeric: 1 tsp
paprika: 1 tsp or to taste
garlic powder: 1 tsp

Ingredients for marination:

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ginger paste: 2 tbsp
garlic paste: 2 tbsp
Dry masala roasted and coarsely ground: 2 tbsp (save the rest for later use)
Chicken: 750 g
Basmati Rice: 500 g washed & soaked for 15 minutes
Tamarind: 50 g soaked for 30 minutes then press and sieve the juice/pulp
Onion medium: 250 g or 3 onions finely sliced
curry leaves: 50
Green chili: 6-10
Olive oil: 1/2 a cup

Preparation

- Marinate chicken pieces with the ingredients mentioned under marination and leave it to marinate for 1 hour.
- Now take this marinated chicken and add 1/2 a cup of water cover and boil on medium heat until the chicken is tender, then increase the heat and dry-up all the liquid.
- Take a big pan and add 1/2 cup of oil and fry these chicken pieces on high heat until evenly brown stirring continuously. Remove the chicken and fried masala from the pan.
- In the same oil fry the sliced onions until light golden brown. Add green chillis,curry leaves & rest of the roasted coarsely ground masala along with the tamarind pulp. Fry for a few minutes, stirring continuously
- Now add the fried chicken pieces to this add 1 cup of water and cook for a few minutes & remove from heat.

Rice:

- Boil 10 cups water and cook the rice till 3/4 done.drain the rice. Take the cooked chicken curry making sure the gravy is thick and does not amount to more than 2 cups if it is more than dry it up till it is reduced to 2 cups.
- Spread this along with the rice in layers in a pan which has a tight lid. Keep it in the oven on 350 degree F for 30 minutes or till cooked. Serve with raita and enjoy!

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