

Chicken Kurma

Ingredients

- ½ kg. Chicken fillet
- 2 onions (chopped fine)
- 4 tomatoes (liquidised)
- Dhania
- 1 tbs. Red chillies
- 1 tbs. Garam masala
- ½ tsp. Huldi
- salt to taste
- cashew nuts (liquidise into a paste)
- 1 tub cream
- 6 tbs. oil
- 1 tbs. Ginger & garlic

Method

In a pot, fry the onions until golden brown. Add all ingredients to chicken fillet. Cook on low heat for about 15 minutes. All cashew nut paste. Slow cook for another 10 minutes. Add cream and then sprinkle green dhania.