

# Chicken Curry

Marinate chopped chicken in plain yogurt.

- 1x cinnamon stick (original recipe had 2)
- (original recipe had 1x green chili)
- 1x onion, minced
- 2x small tomatoes, minced
- Crushed ginger and garlic, tbsp each
- 2 tbsp of kitchen king curry powder
- 1 tbsp cumin seeds
- 4x chicken thighs (original had 2x breast but dark meat is better)
- 1 tsp whole peppercorns

Marinate chicken in yogurt

Start by frying cumin seeds and pepper corns in hot oil for 1-2min. Add onions and the rest of the ingredients, except Tomato, and fry in hot oil for 10 min. Add Tomato and reduce until its a dry paste (I mean dry paste!); about 30 min to achieve.

Add chicken to the pan and fry for a min then mix it with the curry paste. Add water until desired thickness and cover and simmer for not more than 10min.

Done.

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