

# Dad's Fast Chicken Curry Special

## Ingredients

1. Onions – Medium x 4
2. Green Chili – Small – X 1
3. Ginger – Thumb Size
4. Tomatoes medium size X 3
5. Full fat Yogurt
6. Potatoes X 2
7. Chicken – One full size
8. Chicken Curry Spice – Brand -National, Shaan, MDM (Small box – 172 gm)
9. Salt
10. Pepper
11. Olive Oil

## Method

1. Wash and Cut chicken into small pieces
2. Marinade chicken pieces with salt (about one tablespoon) , pepper to taste, one and a half cup yogurt and 172 grams of chicken curry powder. Add olive oil and mix well. Set aside in refrigerator overnight.
3. Remove marinated chicken and let it come to room temperature
4. In a pan add vegetable cooking oil and diced 4 small medium diced onions and slivers of ginger. Sauté on low fire till light golden brown.
5. Add chicken and mix with onions and cook for about 10 mins on low heat
6. Add finely diced tomatoes and potatoes ( cut potatoes into quarters). Add just enough water to cover the chicken and tomatoes in pan.
7. Cover pot and let the chicken cook for about 25 minutes on low heat
8. Check to see if chicken is cooked, remember to stir occasionally.
9. Enjoy