

COORG CHICKEN



INGREDIENTS

- Chicken – 1 cup(cut into small pieces)
- Coconut- 1 cup(grated)
- Poppyseeds- 1 tsp
- Onion- 1 no(chopped)
- Ginger- 1/2 tbsp(chopped)
- Green chilly – 1 no
- Garlic flakes – 3 nos
- Red chilly powder – 1/2 tsp
- Cuminpowder(Jeerakam) - 1/2 tsp
- Black pepper corns – 5 nos
- Corianderleaves- 1/2 tbsp(chopped)
- Vinegar – 1/2 tbsp
- Salt- As reqd
- Oil- 1 tbsp

METHOD

1. First make a fine paste of ginger, garlic, green chilly, red chilly powder, poppy seeds, cumin seeds, pepper corns, onion, vinegar and salt.
2. Marinate the chicken pieces in this paste and keep aside for 1 hour.
3. Fry the chicken pieces in hot oil for 2 minutes.
4. Now add little water and cook covered in low flame till the chicken is done.
5. When the gravy gets evaporated and coated in chicken pieces, add grated coconut and make it into semi dry masala.
6. Garnish chicken/murgh curry in Coorg style with chopped coriander and serve hot.