

Pahari Chicken

Ingredients

1 medium chicken, cut or equivalent in boneless chicken
4 tbsp ghee or cooking oil of your choice
3 cups yogurt, whipped
8 fresh green chillies or 1 tsp red chillies, ground
6 cardamom pods
½ tsp garam masala
2 inches of ginger, finely chopped
4 cloves garlic, finely chopped
salt to taste
1/4 cup chopped coriander for garnish

Instructions

- heat ghee or oil until hot
- add cardamom pods, ginger, garlic and fry for approx. 1 minute
- add chillies and continue to fry for another approx. ½ minute
- add chicken and brown
- add yogurt, lower heat and simmer until chicken is cooked
- add salt to taste
- sprinkle garam masala
- pour into serving bowl and garnish with coriander

Rice Prep

1 cup Basmati rice
2 cups water
½ cup green peas
½ cup cauliflower
½ cup chopped cabbage
½ tsp butter
pinch of salt

Cooking

Wash rice and drain; bring water to boil in pot; add rice and all vegetables, bring to vigorous boil; when water boils down to level of rice, cover and turn down heat to low for approx 10-15 minutes; remove from heat and set aside; add butter prior to service