

RADHUNI CHICKEN MASALA RECIPE

Ingredients

1 kg chicken (cut into medium-sized pieces)
 2 tbsp Radhuni Chicken Masala Mix
 2 tbsp yoghurt
 2 onions (finely sliced)
 2 tomatoes (chopped)
 ½ cup oil
 2-3 green chillies (optional, for extra spice)
 ½ cup water (adjust as needed)
 Salt to taste
 Fresh coriander (chopped, for garnish)

Method

Combine the chicken with Radhuni Chicken Masala mix, yoghurt, ginger paste, garlic paste, and mix. Set aside for at least 15 to 20 minutes for the spices to fully absorb. Brown the sliced onions in a pan over medium heat. Grind or sauté the chopped tomatoes until they fall apart.

Add the marinated chicken and stir well. Cover and simmer over medium heat for 10 to 15 minutes to allow the spices to come together. Without swirling too much, add water until the gravy reaches the desired consistency.

Add some green chillies to make it spicier. Simmer for another 5 to 10 minutes to get a rich gravy and tender chicken. Taste and adjust the salt, if necessary. Garnish with chopped coriander and serve hot with simple rice, naan, or paratha.

