



Frugal -5 Ingredient Chicken Curry



Serving: 3



Cook Time: 30 mins



Level: Easy



INGREDIENTS

- 500 grams Chicken thighs or drumsticks or breasts
- 1 cup small shallots (pearl onions) peeled and halved
- 3 dry red chilies halved (can be reduced if you want it less spicy)
- 2 tsp ginger peeled and chopped
- 2 tsp garlic peeled and chopped
- 1 tsp cumin seeds
- 2 tbsp vegetable oil
- 3/4 tsp salt

PREPARATION

1. Heat 1 tablespoon of the oil in a pan and stir the shallots, ginger, garlic, cumin seeds and chilies on medium heat until the shallots are browned.
2. Cool the mixture and blend into a smooth paste.
3. Heat the remaining oil in the same pan and stir in the blended paste and sauté for 5 minutes. Add the chicken pieces with one and a half cups of water and salt.
4. Keep covered and bring it to a boil. Simmer on a medium flame for 15 to 20 minutes until the chicken is cooked. (see notes). You will know the chicken is cooked when the flesh almost falls apart!
5. Serve with naan, bread or rice with a side of salad or roasted vegetables.