

## Meera Sodha's Mum's Chicken Curry



**Preparation time:** 60 min

**Difficulty:** Medium

## Ingredients

- 1 3/4-inch cinnamon sticks: Two
- 2 1/2-inch piece ginger, peeled and grated: One
- 3 ounces skinless chicken legs, or 1 3/4 pounds skinless, boneless chicken thighs: 2 pounds
- Canola oil: 1 tablespoon
- Cumin seeds: 1 teaspoon
- Ghee or unsalted butter: 2 tablespoons
- cloves garlic, crushed: 6
- fresh green chiles (or 1 teaspoon chili powder): 2
- garam masala: 1 teaspoon
- ground almonds: 3 tablespoons
- ground cumin: 1 1/2 teaspoons
- ground turmeric: 1/2 teaspoon
- large onions, finely chopped: 2
- plus 2 tablespoons Pomi Strained Tomatoes: 3/4 cup
- salt: None
- tomato paste: 2 tablespoons
- whole-milk yogurt (plus extra for serving): 3 tablespoons

## For this recipe we used:

Strained Tomatoes 3/4 cup plus 2 tablespoons



## Preparation

**Meera Sodha's Mum's Chicken Curry is the perfect way to get the taste of India in your own home!**

## Directions

1. Put the ghee and oil into a wide-bottomed, lidded frying pan on a medium heat. When it's hot, add the cumin seeds and cinnamon sticks. Let them infuse in the oil for a minute, and then add the onions. Cook for 10 to 12 minutes, stirring occasionally, until golden brown.
2. Meanwhile, put the ginger, garlic, and green chiles into a mortar and pestle with a pinch of salt and bash to a coarse paste.
3. Add the paste to the pan and cook gently for 2 minutes, then pour in the strained tomatoes and stir. Cook the strained tomatoes for a few minutes, until the mixture resembles a thick paste, then add the tomato paste, ground cumin, turmeric, and 1/2 teaspoon of salt (or to taste).
4. Whisk the yogurt and add it slowly to the curry. Cook it through until it starts to bubble, then add the chicken. Pop the lid on the pan and continue to cook on a gentle heat for around 30 minutes. Add the ground almonds and the garam masala and cook for another 5 minutes.
5. Serve it with a tower of chapatis, hot fluffy naan, or rice, and offer yogurt at the table.