

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1.4	Kilogram	Chicken	Fresh one
5	Flakes/Seeds/Cloves	Garlic	Clean the flakes
Half	Inch	Ginger	Outer skin scarp
10	Medium	Chillies Green	Remove stems.
1	200 g	Onion	Remove skin an
2	200 g	Tomatoes	Cut in slices.
3	Nos	Cloves (spice)	To be added to
1	Bits	Cinnamon	To be added to
1	Nos	Coconut	To be ground in
1	Tablespoon	Lime Juice	
2	Salt-Spoon	Salt	to taste.
2	Tablespoon	Cooking Oil	To fry meat.
1	200 g	Onion	For seasoning.
1	Bunch	Coriander Leaves (Kothmeel)	Cleaned and ste

Method

1. Slice the onion, and cut the tomatoes into small pieces. Grind the ingredients kept for grinding like, coconut, garlic, ginger, green chillies etc. Cut and clean the coriander leaves for garnishing.

2. Cut the chicken in pieces.

3. In two tablespoons of cooking oil fry the chopped onions first and then the ground masala. Add a little water, a pinch of salt, the meat pieces, and cook on a slow fire. When half cooked, add the cloves, cinnamon, and the chopped tomatoes. When meat is tender and cooked, add one tablespoon of limejuice. Taste, and season if needed. Serve hot.