

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	500	Grams	Chicken Boneless	Mince in
1		Medium	Tomato Juice	diced
1		Large	Onion	Diced - marina
1		Inch	Ginger (Adhrak)	Finely minced
4		Flakes/Cloves	Garlic (Lason, Losun)	Finely minced
1		Tablespoon	Ginger Garlic Paste	- marinade
1		Twigs/Sprigs	Curry Leaves (Kadi patta)	Chopped fine -
A		Few	Coriander Leaves (Kothmela)	Chopped fine -
1/4		Teaspoon	Turmeric Powder	- marinade
1		Tablespoon	Meat Curry Powder	- marinade - se
1		Tablespoon	Coriander Powder	- marinade
1		Teaspoon	Chilly Powder, Red	As per taste - m
1/2		Teaspoon	Pepper Powder	As per taste - m
2		Teaspoon	Garam-Masala	- marinade
		As Required	Salt	to taste - marin
		As Required	Vinegar	or lime juice - m
		As Required	Water	To buil chicken

Method

Marinate the ground meat (kheema) with ingredients listed for marinade and refrigerate it for atleast 30 minutes.

Transfer the marinated meat mixture and the chopped tomatoes into a pressure cooker. Add 1 cup of water and more salt if needed.

Pressure cook on medium heat for around 10 minutes or for 2-3 whistles.

When the pressure subsides, open the pan and stir the minced meat breaking up any pieces sticking together. Saute on medium heat for 5 more minutes so that the gravy thickens.

Alternatively, you can slow cook the ground chicken in a covered non stick pan for 25-30 minutes, stirring occasionally.