Ingredients

Quantity	Measure	Ingredients	Description

Method

In a sufficiently large cooking vessel or a clay pot, heat oil till hot. Reduce heat to medium. Add the chopped   onions and sauté till soft and translucent. Add the marinated chicken pieces & sauté   the pieces are lightly brown and cooked on   the outside and the juices are sealed.

Add the prepared spice/masala paste and   gently mix to coat the chicken.

Cook till rawness disappears and specks of oil separating from the masala. Add enough water depending on the
thickness of the curry required.

Give it a good stir and let it come to a boil. Drain & add potatoes, cover with a lid and   let it come to a boil again.

Reduce heat, cover with a lid and let it cook   till the chicken and potatoes are cooked   and tender. Keep checking at regular intervals if the
chicken and potatoes have cooked through.

Adjust salt to taste. Garnish with coriander leaves.

Let the chicken curry rest for about 15 minutes for the flavors to meld.

Before serving, re-heat if necessary. Serve on a bed of steamed rice or enjoy with   your favorite Goan bread or with Indian bread.