



## Kadhai Paneer



### Ingredients:

- 1 kg chicken, cut into pieces
- 2 large onions, finely chopped
- 3 cloves garlic, minced
- 3 cm piece ginger, minced
- 2 tomatoes, chopped
- 1 tablespoon red chili powder
- 1 teaspoon cumin powder
- 1 teaspoon coriander powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon garam masala
- 1 bay leaf
- 2 cloves
- 1 cardamom pod
- 1 teaspoon salt, or to taste
- 1/2 cup water
- 2 tablespoons vegetable oil

## Method:

- **Marinate the chicken:** In a bowl, combine the chicken pieces with red chili powder, cumin powder, coriander powder, turmeric powder, salt, and 1 tablespoon of oil. Mix well and let it marinate for at least 30 minutes.
- **Sauté the spices:** Heat the remaining oil in a large wok or kadhai over medium heat. Add the bay leaf, cloves, and cardamom pod. Sauté for a few seconds until fragrant.
- **Cook the onions:** Add the chopped onions to the wok and cook until softened and golden brown.
- **Add the ginger and garlic:** Stir in the minced ginger and garlic, and cook for another minute until fragrant.
- **Add the tomatoes:** Add the chopped tomatoes to the wok and cook until they break down and form a thick paste.
- **Add the marinated chicken:** Add the marinated chicken pieces to the wok and cook until the chicken is browned on all sides.
- **Simmer:** Pour in the water and bring the mixture to a boil. Reduce heat to low and simmer for 15-20 minutes, or until the chicken is cooked through and the gravy has thickened.
- **Add garam masala:** Stir in the garam masala and simmer for another 2 minutes to allow the flavors to meld.
- **Serve:** Serve the kadhai chicken hot with naan, roti, or rice.

Thanks & Regards

Chef Rawat