

Ranger Nick's

# Murghi Aur Aloo



1 kg diced chicken breast or thighs  
500g diced potatoes  
2.5cm chopped ginger  
6 cloves chopped garlic  
2 tbsps oil  
1-3 finely chopped chillies  
280ml water  
150ml sour cream  
2 tbsps fresh chopped coriander  
2 hard boiled eggs

Cutting board  
Sharp knife  
Wooden spoon  
Measuring spoons  
Measuring cup  
Cook pot

*A most delicious chicken dish with a Persian influence. An ancient classic Indian meal, cooked with potatoes and served with Roti bread.*

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family. Feel free to increase the heat by using hotter varieties of chilli.

## Cooking Method:

Heat the oil and brown ginger, garlic and chillies. Stir in the spice mix and heat for a minute. Add the chicken, stir through until well coated with the spices and brown the meat. Add coriander, potatoes and water. Bring to the boil and simmer for 20 min. Once the potatoes are tender, add sour cream, stir and let simmer for another 5 min. Serve and garnish with boiled egg quarters.

Watch it on Youtube at <https://youtu.be/wstdzC-JnSU>