

# Ranger Nick's Murghi Kahlapuri



4 large chicken breasts  
1 large onion  
2.5cm chopped ginger  
3 cloves of garlic  
4 - 6 chopped chillies  
1 tin of diced tomatoes  
6 tbsps oil  
150ml water  
2 tblsp fresh coriander leaves

Cutting board  
Sharp knife  
Wooden spoon  
Measuring spoons  
Cook pot  
Blender  
\* (chop very finely  
if no blender is at  
hand)

*A hot and flavoursome  
chicken dish from  
South India.*

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 decrease the heat  
by using milder varieties of  
chilli or less of the suggested  
amount.

## **Cooking Method:**

Blend onion, garlic, ginger (add a little water if necessary). Heat oil, fry onion puree for a few minutes and add spice mix. Cook for another minute, stirring frequently. Cut the chicken breast into large chunks, add to the pot and coat well. Brown for a couple of minutes, add the tomatoes and water and bring to the boil. Simmer for 30 minutes until the chicken is tender. Stir in the coriander leaves and serve with rice.

Watch it on Youtube at <https://youtu.be/95suL0VL1XM>