

Ginger Chicken – Spicy Pakistani / Indian Chicken



Prep Time: 1 ¼ – 1 ½ hours. Serves: 20 people

Ingredients:

- Boneless Chicken Breast/Thigh Meat Cubed – 2 Kilos
- Tikka Masala – 12 Teaspoons
- Cayenne Pepper – 4 Teaspoons
- Salt – 3 Teaspoons (or less)
- Onions – 10 Medium Sized. Sliced thin
- Ginger Paste (or ground) – 4 Teaspoons
- Garlic Paste – 4 Teaspoons
- Plain Yogurt – 8 Tablespoons (or ½ Cup)
- Canola Oil – 8 Cooking Spoons
- Tomatoes – 8, Medium Size. Chopped
- Black Cumin Seeds – 2 Teaspoons
- Coriander Seeds – 4 Teaspoons. Crushed lightly

Ingredients added in the last 5 minutes of cooking:

- Fresh Cayenne Peppers (or Jalapeno Peppers) – 4. Chopped. Seeds included
- Garam Masala – 2 Teaspoons
- Fresh Ginger – 4 Tablespoons. Sliced into small pieces
- Cilantro – ¼ Cup. Chopped

Procedure:

- 1) Cut boneless chicken in small cubes. Rinse thoroughly.
- 2) Mix yogurt, tikka masala, cayenne pepper, salt, ginger and garlic paste in a bowl.
- 3) Add chicken to the bowl and coat it evenly. Set aside for at least half hour.
- 4) In a skillet fry the onions until they start to turn golden brown.
- 5) Add black cumin seeds, coriander seeds and chicken to the skillet. Mix thoroughly.
- 6) Add tomatoes to the skillet.
- 7) Cook covered on low-medium heat. Stir occasionally.
- 8) Once the chicken and tomatoes are cooked (about 20-25 minutes), uncover and the skillet/pot and fry on medium-high heat to cook down the tomatoes and thicken the mixture (around 10 minutes).
- 9) Add the remaining ingredients - fresh ginger (sliced), cilantro, cayenne peppers and garam masala.
- 10) Cover the skillet, turn it to low and cook for another 5 minutes. Turn off the skillet after that time.
- 11) Serve with Indian/Pakistani flat bread or basmati rice.

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