

## Karahi Chicken (Wok Chicken)



### Ingredients:

Boneless chicken breast & thigh meat (cubed) – 2 pounds

Onions (cubed) – 2 medium size onions

Ginger (fresh, finely chopped) – 1.5 teaspoons

Garlic (fresh, finely chopped) – 1.5 teaspoons

Tomatoes (cubed small) – 3 medium size

Salt – 1 teaspoon

Garam Masala – 1 teaspoon

Fresh cayenne or jalapeño peppers (chopped) – 3

Fresh cilantro (chopped) – ½ cup

Ground Cayenne Pepper – ½ teaspoon

Canola or vegetable oil – 2 cooking spoons

### Procedure:

- 1) Turn wok to high heat and pour in the cooking oil. Make sure oil is hot prior to adding chicken. Fry for 2 minutes stirring vigorously.
- 2) Add onions, ginger, garlic, tomatoes, salt and garam masala while stirring the chicken. Mix in all the ingredients.
- 3) Stir fry the chicken until it is cooked through and the tomatoes start to dry up a bit.
- 4) Add fresh peppers and cilantro and cook (while stirring) for another 5 minutes or so.
- 5) Make sure that the chicken does not have runny gravy but is not dry either. It needs to have some thicker gravy. Serve with paratha or naan bread.