



Chicken handi

Creamy, gently spiced chicken cooked in a handi with yoghurt, cream and green chillies. A restaurant favourite you can make at home.



Serves 4 **Prep 15 min** **Cook 35 min**

Ingredients

800g boneless chicken thigh, in bite-sized pieces

4 tbsp oil or butter

1 onion, finely chopped

1 tbsp ginger paste

1 tbsp garlic paste

2 tomatoes, chopped

1 tsp salt

1 tsp Kashmiri chilli powder

1 tsp ground cumin

1 tsp ground coriander

150g plain yoghurt

100ml double cream

3 green chillies, slit

1 tsp kasuri methi (dried fenugreek leaves)

1 handful fresh coriander, chopped

Ask at the counter for

800g boneless chicken thigh, in bite-sized pieces

Method

1. Heat the oil and fry the onion for 8 minutes until soft and golden. Add the ginger and garlic and fry for 1 minute.
2. Add the chicken and fry on a high heat for 5 minutes until it turns white all over.
3. Add the tomatoes, salt, chilli, cumin and coriander and cook for 8 minutes until the tomatoes break down.
4. Lower the heat, stir in the yoghurt and cook for 10 minutes, until the chicken is cooked through and the sauce is thick.
5. Stir in the cream, green chillies and kasuri methi, rubbed between your palms, and simmer for 3 minutes. Finish with coriander and serve with naan.

Tips

- Bone-in pieces from a whole chicken need about 10 minutes more in step 4.

