

Chicken Keema

Makes- 10 People

Ingredients

- 500 gm minced chicken
- 2 onion, chopped
- 4 tomato, chopped
- 2-3 green chillies, chopped
- 1 tablespoon refined oil
- ½ tsp black pepper
- 1 tbsp coriander powder
- 1 tsp cumin powder
- ½ tsp turmeric powder
- 2 tsp red chili powder
- 1 tsp garam masala
- salt as required

Recipe

- In a heavy bottom pan, heat oil. Add onions and green chillies and saute until onion turns translucent. Add chicken, and cook on low flame till chicken cooks through.
- Now add tomatoes, spices and stir. Cook for 20-25 mins till the liquid is all cooked off.
- The Chicken Keema is ready!!