

Spiced Chicken Thighs with Plum Tomatoes

A flavorful dish featuring succulent chicken thighs marinated in aromatic masalas, sautéed with sweet tomato plums and onions. Perfect for a cozy dinner!


35 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1 chicken thigh
- 1 medium onion, sliced
- 2 plum tomatoes, chopped
- 1 tablespoon cooking oil
- 1 teaspoon garam masala
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon cumin powder
- Salt to taste
- Fresh coriander for garnish

Steps

- 1 In a bowl, mix the chicken thigh with garam masala, turmeric, cumin, and salt. Let it marinate for at least 15 minutes.
- 2 Heat the oil in a pan over medium heat. Add the sliced onions and sauté until golden brown.
- 3 Add the marinated chicken thigh to the pan and cook for about 6-7 minutes on each side until browned and cooked through.
- 4 Stir in the chopped plum tomatoes and cook for an additional 5 minutes, allowing the flavors to meld.
- 5 Garnish with fresh coriander before serving.