

Spicy Chicken Karai

Experience the bold flavors of this Spicy Chicken Karai, a popular dish that brings together tender chicken, aromatic spices, and a vibrant tomato base. Perfect for a cozy dinner, this dish will tantalize your taste buds.


30 min

Total time

medium

Difficulty

400

kcal / serving

Ingredients

- 200g boneless chicken, diced
- 1 tablespoon oil
- 1/2 onion, finely chopped
- 1/2 green bell pepper, chopped
- 1 medium tomato, pureed
- 1 teaspoon ginger-garlic paste
- 1 teaspoon red chili powder
- 1/2 teaspoon turmeric powder
- 1 teaspoon garam masala
- Salt to taste
- Fresh coriander for garnish

Steps

- 1 Heat oil in a pan over medium heat. Add chopped onions and sauté until golden brown.
- 2 Add ginger-garlic paste and sauté for another minute until fragrant.
- 3 Stir in the diced chicken and cook until it turns white.
- 4 Add the pureed tomato, red chili powder, turmeric, and salt. Cook until the oil separates from the mixture.
- 5 Add the bell pepper and cook for an additional 5 minutes.
- 6 Sprinkle garam masala and mix well. Cook for 2 more minutes.
- 7 Garnish with fresh coriander before serving.