

Methi Murgh

- 3 tablespoon Oil
- 3-4 Clove
- 2 Black Cardamom
- 4-5 Black Peppercorn
- 2 cups Onion (Chopped)
- 2 teaspoon Ginger Garlic Paste
- 2 Green Chilli (Chopped)
- 1 cup Curd / Yogurt
- 2 teaspoon Maida / All Purpose Flour
- 3 teaspoon Coriander Powder
- 1 teaspoon Turmeric Powder
- 2 teaspoon Kashmiri Red Chilli Powder
- ½ teaspoon Roasted Cumin Powder
- ½ teaspoon Garam Masala Powder
- Salt to taste
- 2 teaspoon Lemon Juice
- 1 kg Chicken (Curry Cut)
- 2 cup Fresh Methi Leaves / Fenugreek Leaves (Chopped)

Instructions

- Heat oil in a pan.
- Once the oil is hot, add cloves, cardamom and peppercorns.
- Fry for a few seconds.
- Add onion and fry till translucent.
- Add ginger garlic paste and green chilies and fry till onion turns golden brown.
- Now add chicken and fry on high heat for 4-5 minutes.
- Whisk yogurt, maida, coriander powder, turmeric powder, red chilli powder, cumin powder and garam masala powder in a bowl.
- Add the yogurt mixture and salt in the pan.
- Cover and cook the chicken on low heat for 25-30 minutes.
- Add little water if required fenugreek leaves and cook uncovered for another 10 minutes.
- Add lemon juice and mix well.
- Serve hot with chapati or naan.

