

Stir Fried Chicken Dhaba Style

Ingredients:

1. 13 oz. chicken breast cut in small pieces
2. 1 chopped medium onion
3. 1/2 cup corn oil (you can use other oil of your preference)
4. 3 cloves thinly sliced garlic
5. 1 table spoon ginger paste
6. 1 cup sliced horse radish
7. 1 table spoon hot mustard
8. 3 scallions (green onions) chopped small
9. 1/2 cup red bell pepper cut to pieces
10. 1/4 tea spoon salt
11. 1/2 tea spoon ground black pepper
12. 1 table spoon corn starch
13. 2 table spoons light soya sauce
14. 2 table spoons Worcestershire sauce
15. 1/2 cup coriander leaves
16. 1/2 tea spoon ground cumin
17. 1/2 tea spoon ground coriander
18. 1/2 tea spoon garam masala (equal parts of ground black peppers, cloves & cinnamon)

Method:

Cut chicken breasts into small pieces. Put it in a bowl and mix it with 2 table spoons of light soya sauce and 2 table spoons of Worcestershire sauce. Marinate it for at least 1 hour.

Start cooking by heating half a cup of oil in a saute pan or a pot if you like. Let the oil heat on high temperature. When the oil is hot put the chopped onion in the pan and keep stirring it regularly until it becomes light brown colour. When you smell the onion burning put in the sliced garlic and ginger paste. Stir the mix well.

Then put the marinated chicken in the pan. Turn the temperature to medium and sauté everything together nicely until you begin to see the chicken change colour. Next add about half a cup of water. Cover the pan and let the chicken steam for 5 minutes.

After 5 minutes remove the lid and add scallions, red bell peppers, horseradish, in the pan along with hot mustard. Mix it all together well. Next add in ground cumin, coriander, garam masala, black pepper, and salt. Mix it well and add about a quarter cup of water in the pan. Let the mix cook for another 5 minutes with no lid on it. Keep stirring and check that the curry does not stick on the pan. If the ingredients start to stick to the pan, it will start burning and spoil the curry.

After 5 minutes take corn starch in a bowl and add a cup of cold water in it and mix it well till the corn starch dissolves. Add the corn starch to the curry and blend it well. At this point turn the heat to low and let it cook for another 5 minutes. The corn starch will make the curry thick. Again keep stirring and make sure that nothing sticks on the pan. Add water in the pan to make the curry to your desired thickness.

The cooking portion is now complete. Turn the stove off. Remove the curry in a separate bowl and garnish it with fresh coriander leaves.

Eat it with plain white rice, roti, naan or other types of bread. This curry will taste great with anything.

Enjoy.

Chef Pops