

Hyderabadi Chicken Do Piaza

Ingredients

- oil for frying
- 2 Tbsp sunflower seeds
- 1/4 cup raw cashews
- 3 lb chicken pieces
- salt to taste
- 2 Tbsp pureed ginger
- 2 Tbsp pureed garlic
- 1 tsp red chili powder
- 1 tsp turmeric
- 1/3 cup ghee
- 2 yellow onions, thinly sliced
- 2 tsp Garam Masala
- 1/3 cup chopped mint
- 1/3 cup chopped cilantro

Directions

In a small saucepan, heat oil over high heat. Add the sunflowers and cashews and fry until browned. Remove from oil and set aside.

Salt the chicken pieces.

Whisk together the ginger, garlic, chili powder, turmeric and 1/4 cup of water.

In a saute pan or sauce pan, melt ghee over medium-low heat and saute onions until they start to brown, stirring occasionally. Increase heat to medium-high, stir in the ginger-garlic mixture and cook, stirring, for a minute or two. Add chicken to the pan. Cover with 2 1/2 cups of water, bring to a boil, and then simmer on medium-low until the chicken is cooked through.

Remove the chicken from the sauce. Add Garam Masala and increase heat to high. Boil, stirring, until the sauce slightly thickens. Taste and adjust seasoning. Turn heat down to medium and add the chopped mint and cilantro. Add the chicken and cook for a minute or two before serving.

<http://www.marga.org/food/int/hyderabad/chicken.html>