



# CHICKEN CURRY SOUP

## INGREDIENTS

- 1 chicken, skinned and cut into pieces
- 2 onions, sliced
- 2 tomatoes, finely chopped
- 1 tablespoon tomato puree
- 2 tablespoons oil
- 4 tablespoons soy sauce
- 1 tablespoon garlic and ginger paste
- 1 tablespoon turmeric powder
- 1½ tablespoons red chili powder (to taste)
- 1 tablespoon ground cilantro, cumin, cinnamon (in equal proportions)
- ½ tablespoon garam masala (optional)
- 1 cup coconut milk
- 1 teaspoon salt
- 2 bunches fresh chopped cilantro to garnish

## INSTRUCTIONS

1. Clean chicken and sprinkle with salt and pepper, marinate with ginger/garlic paste and soy sauce for 6 hours in fridge.
2. Heat 2 tablespoons of oil in frying pan on low heat, add onions, cook until golden brown.
3. Add to the onions; stir red chili powder, ground cilantro, cumin, cinnamon powder, turmeric and garam masala (optional), then heat for about 2 minutes. Set aside.
4. Add chopped tomatoes and tomato puree to the onions mixture, cook for 5 minutes. Add the fried chicken pieces.
5. Add coconut milk and cook over low heat until chicken is thoroughly cooked.
6. Sprinkle fresh chopped cilantro leaves and serve.