

Chicken in Cashew Sauce

Ingredients

For the cashew sauce

2 tbsp vegetable oil
¼ cup onion paste
½ tbsp ginger paste
½ tbsp garlic paste
½ cup cashew nut paste
½ cup plain yogurt, beaten
½ cup milk/water
Salt to taste
½ tbsp black pepper powder

For the chicken

8 chicken pieces
Salt to taste
½ tbsp ginger paste
½ tbsp garlic paste
½ cup plain yogurt
1 tbsp vegetable oil
1 tsp Garam Masala powder

For tossing

1 tbsp vegetable oil
1 small piece ginger, julienned
1 green chili, slit
2 tbsp onions, chopped
Few mint leaves, broken
1 tbsp black peppercorns crushed
½ cup water/stock
½ cup light cream

1 tsp Garam Masala powder

Method

1. For the cashew sauce, heat the oil in a pan and fry the onion paste for 1 min. Add ginger, garlic paste and cook till light brown.
2. Add cashew nut paste, yogurt, milk/water, salt, and black pepper powder. Simmer the sauce and stir it frequently. Cook it until the sauce is fairly thick in consistency.
3. For the chicken, marinate the chicken in salt, ginger-garlic paste, yogurt, oil, and Garam Masala. Keep aside for 2 hours.
4. Broil the chicken on high until golden brown on both sides.
5. For tossing, heat the oil and fry ginger, green chili and onion until onion is fragrant and slightly brown in color. Toss in the broiled chicken followed by the cashew sauce.
6. Add mint leaves, crushed black peppercorns, and water/stock. Stir to coat the chicken well in the sauce. Cook until the chicken is heated through.
7. Finish with cream and Garam Masala. Serve hot over plain white rice.