Easy Karhai Chicken

Fry the onions in oil until golden brown.
Add the chicken, ginger-garlic paste, paprika, red chili flakes and salt. Mix well, while adding the yogurt, one tablespoon at a time.

When the chicken is properly cooked and of a light brown color, add tomatoes.

Cover and let cook for about 20 minutes or until the tomatoes are tender.

Garnish with fresh cilantro and green chili peppers.

Prep time: 45 minutes

Easy Stir-Fry Chicken with Tomatoes

½ whole cut-up chicken (about 1 pound)
1 medium onion, thinly sliced
2 to 3 tablespoons oil
2 teaspoons ginger-garlic paste
¾ teaspoon paprika
½ teaspoon red chili flakes
¾ teaspoon salt
2 tablespoons yogurt
3 tomatoes, chopped
chopped cilantro and green chili peppers for garnish