

# Easy Karhai Chicken

*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

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*

