

Memon Green Coconut Curry (Kadhi)

By: Blend Of Spice
Serves 6 to 8

Ingredients:

6 to 8 Boneless Chicken Thighs (Cubed or any Chicken)
2 Tbsp Oil
4 to 6 Curry Leaves (Karhi Pata) (optional)
1 Heaping Tbsp Garlic/Ginger Paste
½ Lemon (juiced)
½ Can Water
Chopped Cilantro (For Garnish)

Coconut Milk Mixture:

¼ Cup Yogurt
1 Can Coconut Milk
1 to 3 Serrano Peppers (depending on spice level)
Salt to taste
½ tsp Ground Cumin Powder
½ tsp Ground Coriander Powder
4 to 5 leaves Cilantro

Nut Masala:

4 Tbsp Roasted/Peeled/Dried Black Chickpeas
3 Tbsp Skinned Almonds
2 Tbsp Shelled/Skinned Peanuts

Method:

- Roast you're Nut Masala ingredients in a pan for a few minutes, then finely grind them in your food processor and set aside.
- In a blender add your Coconut Milk Mixture ingredients and give it a blend until smooth, then set aside.
- Now Put 2 to 3 Tbsp of grounded nut masala in a pot and let it roast on high until you smell the aroma of the nuts. (About 2 minutes)
- Now add your oil and Curry leaves (if using them)
- Let it heat and foam up then add your chicken, Lemon juice and garlic/ginger paste.
- Once your chicken is browned then add your Coconut Milk mixture and water.
- Bring it to a simmer and let it cook until it thickens slightly.
- Now garnish with your chopped cilantro, put flame on low, cover, and cook until chicken is cooked through and oil separates from gravy. (About 10 minutes)
- Serve as soup or with lentil rice and garnishing with more cilantro.

****Extra Nut Masala can be stored in a resealable bag in the freezer for up to 6 months. Use as needed in Kadhi or Korma.**

****For Nut Allergies just substitute equal parts of the Nut Masala for Chickpea Flour.**