COMD Yogurt-chicken with Basmati rice

Chicken cooked in yogurt and spices gives a very pleasant aroma. This dish is simple, and you can easily cook at home for your next dinner party. Yogurt chicken curry has a creamy and flavorful gravy that is best enjoyed with fluffy basmati rice. The amazing aroma, the relishing flavors and the smooth texture of this chicken appeals to everyone of all ages.

Ingredients

Boneless chicken 1 lb., cut into small pieces
Plain yoghurt, whole milk - 4/5 tablespoon
Garlic - 10-15 cloves
Salt, as needed
Cardamom whole, 5 pieces
Cilantro, chopped, as needed
Green chilies, as needed
Basmati Rice, 1 cup or as needed
Butter, 1 teaspoon

How to Make Yogurt-Chicken

1. Pour yogurt in a bowl.
2. Add chopped/crushed garlic and salt to the bowl of yogurt.
3. You can add green chilies, if you like it spicy
4. Mix the spices well with yogurt and add boneless chicken pieces to the mixture.
5. Smear the chicken pieces thoroughly with the yogurt mix.
6. Keep aside the bowl for marination for 15 mins or 30 minutes.
   a. Start rice. See below.
7. Drizzle oil in a pan and sauté the cardamom for 2 mins
8. Add the marinated chicken pieces to it and mix them together
9. Mix it well and bring to simmer.
10. Cook using medium flame/heat
11. Allow 15 mins and when the chicken is tender and you see oil separated from the gravy, you are done.
12. Sprinkle chopped cilantro

Your COMD Yogurt Chicken is ready!

When you were at the end of step 6, you could start prepping for rice.

1. Boil water, double the amount of your rice, add a pinch of salt. (For example, if you want ½ cup of rice, use 1 cup water)
2. Wash rice in water separately and keep it aside
3. Once the water starts boiling, add the rice
4. Cook in low flame for 15 minutes
5. Check periodically if the rice is done or not
6. You can strain the starch or some prefer to keep it
7. You can add butter to get a smoother texture