

Basic Pakistani chicken ka salan – chicken curry

Yield: 6 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/aloo-ka-salan-pakistani-recipe>

Ingredients:

- 1 chicken medium to large, cut up into pieces, cleaned and washed
- 6 small red onions or 3 medium or 2 large or about 4 cups of sliced onions
- 2 cups oil for frying
- 1 cup yogurt
- 4 cups water
- 2 1/2 teaspoons salt
- 2 teaspoons coriander powder pisa wa dhaniya
- 2 teaspoons red chili powder pisi wi lal mirch
- 1/2 teaspoon turmeric haldi
- 1 tablespoon ginger garlic paste or 1 tsp of each
- 1/2 cinnamon stick
- 4 green cardamom choti elaichi
- 2 black cardamom bari elaichi
- 8 whole peppers black, sabit kaali mirch
- 5 cloves long