

# Chicken Kali Mirch

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/kali-mirch-karahi-recipe-pakistani>

## Ingredients:

- 1 cup onion chopped
- 2 green chilli chopped
- 12 cashew nuts
- 3 tablespoons vegetable oil
- 4 clove
- 4 cardamom
- 1 inch canela
- 2 teaspoons ginger garlic paste
- 500 grams curry Chicken
- 1/4 cup curd whisked
- 2 teaspoons coriander powder
- 1/2 teaspoon cumin powder
- salt to taste
- 1 teaspoon black pepper Powder
- 1 tablespoon lemon juice
- 1 teaspoon honey
- 1 tablespoon kasuri methi
- 1 tablespoon peppers Whole black, Coarsely ground in a mortar and pestle.
- 1/4 cup cream Fresh
- 1/2 teaspoon garam masala powder