

Chicken Curry



Ingredients

- 3 tbsp. vegetable oil
- 2 tsp. fennel seeds
- 2 large onions
thinly sliced
- 2 tbsp. ginger
garlic paste
- 1/2 tsp. salt
- 1 tsp. tumeric
powder
- 2 tsp. chilli powder
- 2 tsp. garam
masala
- 1 sprig curry
leaves (or
2 bay leaves)
- 4 finely chopped
tomatoes
- 1 lb. boneless
chicken - cut
into pieces

Directions:

1. Place oil in Pressure Pro and press **CHICKEN/MEAT** button to activate heating element. Add fennel seeds and heat until they crackle.
2. Add onion and sauté for 5 minutes.
3. Add ginger garlic paste and mix well.
4. Add salt and all the spice mixtures and stir well.
5. Stir in the tomatoes and curry/bay leaves and cook until tomatoes have softened. Stir in the chicken pieces.
6. Close and lock lid into place and ensure the **PRESSURE VALVE** is set to **SEAL**.
7. When done, release pressure carefully. Remove bay leaves.
8. Serve with rice or potatoes and enjoy.