

# *Spice is Nice II*

## **Creamy chicken**

### **Ingredients**

4-5 chicken thighs  
2 tbsp lime juice  
1/2 cup natural yoghurt  
3-4 tbsp thick cream  
1 tsp ground nutmeg  
1 tsp ground cardamom  
2 pips garlic, ground to a paste  
1" fresh root ginger, ground to a paste  
1 tsp garam masala  
1-2 stalks fresh coriander leaves, chopped finely  
2 tsp cooking oil  
2 onions thinly sliced  
1 tsp cumin seeds  
pinch of salt

### **Method**

Marinate the chicken thighs with the lime juice, garlic, ginger, yoghurt, cream, ground nutmeg, cardamom and salt overnight  
Heat oil and add the cumin seeds  
When the seeds splutter, add the marinated chicken thighs. Cover and cook over a low heat until chicken is cooked  
Add the sliced onions, fresh coriander leaves and the garam masala  
Continue to slow cook for another 15-20 minutes and remove