

Chicken Moghul North Indian

5 to 6 pieces of chicken (legs and thighs)
4 Green Chilies Chopped
4 Garlic Cloves minced
1 Tbsp. Fresh Ginger
1 tsp. Garam Masala Powder
3 tsp. salt
1 tsp. Turmeric Powder
1 Cup Soft (Silken) Tofu
2 tsp. Red Chili Powder
¼ Tsp. Cloves
¼ Tsp. Black pepper
1 Tsp. Cinnamon
½ Tsp. Cardamom or 8 whole peeled
2 Tbsp. Slivered Almonds
1 Tsp. Cumin Seeds
2 Tsp. Coriander Seeds
2 Onions Sliced
1 can Crushed Tomatoes
2 Tbsp. Fresh Coriander Chopped

Chicken Marinade:

Place Chicken pieces in zip lock baggie.

Mix together half of the ginger and half of the garlic in a small bowl. Add the Garam Masala, 1 tsp. salt, turmeric, tofu, and 1 tsp. red chili powder. Pour over Chicken and make sure chicken is completely covered. Set aside for about ½ hour.

In a small bowl weigh cloves, black pepper, cinnamon, cardamom, almonds, cumin, and coriander. Set aside. Remove chicken from marinade and place on a plate, reserve marinade. Add 2 to 3 Tbsp. oil to pressure cooker, when hot brown chicken in batches and remove from pot when completed. Add 2 Tbsp. oil to pot, when hot add the spices cook until fragrant, do not burn, add sliced onions and continue cooking about 5 minutes.

Add Chicken, crushed tomatoes, 1 tsp. chili powder, 2 tsp. salt, marinade, and ¼ cup water. Close Pressure Cooker. Bring to full pressure then reduce heat and cook for 25 to 30 minutes.

Release pressure by running cold water over pot, remove chicken and garnish with coriander.