
Epic Bite – Kanda Lasun Masala Chicken Curry

◆ Ingredients

- 700 g Chicken (cut into pieces)
- 1 tsp Haldi (Turmeric)
- Salt to taste
- 1 tbsp Red Chili Powder
- 2 tbsp Kanda Lasun Masala
- 250 g Onions (finely sliced)
- 2 medium Tomatoes (chopped)
- 1 tbsp Ginger-Garlic Paste
- ¼ tsp Turmeric
- 1 tbsp Red Chili Powder
- 1 tsp Coriander-Jeera Powder
- Salt to taste
- 3 tbsp Oil
- Fresh Coriander (for garnish)

◆ Method

Step 1: Marinate Chicken

1. Wash and clean chicken pieces.
2. Rub with 1 tsp haldi, 1 tbsp red chili powder, salt, and 2 tbsp kanda lasun masala.
3. Set aside for 30 minutes.

Step 2: Prepare Masala Base

1. Heat 3 tbsp oil in a heavy pan.
2. Add sliced onions and sauté until golden brown.
3. Add ginger-garlic paste and cook until raw smell disappears.
4. Add chopped tomatoes and cook until soft and oil separates.

Step 3: Cook Chicken

1. Add marinated chicken pieces into the masala base.
2. Stir well and cook on medium flame for 8–10 minutes.
3. Add turmeric, red chili powder, coriander-jeera powder, and salt.
4. Mix thoroughly and cook until chicken is tender.
5. Add a splash of water if gravy is too thick.

Step 4: Finish & Garnish

1. Simmer for 5 minutes until flavors blend.
2. Garnish with fresh coriander leaves.
3. Serve hot with roti, naan, or steamed rice.

✦ Epic Bite Tagline

“Rustic, spicy, and soulful — the true taste of Kanda Lasun masala...”

This recipe highlights the bold Maharashtrian flavors of onion-garlic masala with a rich, fiery chicken curry.