Indian Chicken Curry

Prep time: 20 min.  Cook time: 30 min.  Yield: 4

Ingredients:
✓ 1 pound chicken thigh (boneless and skinless)
✓ 5 tomatoes
✓ 1 cups (or less) water
✓ 1 1/2 tablespoons ginger
✓ 2 ea. garlic cloves
✓ 3-4 cardamom pods
✓ 1 tablespoons cumin seeds
✓ 1 tablespoons coriander seed powder
✓ 1 tablespoons turmeric powder
✓ 1 teaspoons chili powder
✓ 1/4 bunch cilantro
✓ 1 cups sour cream
✓ 1 tablespoon Canola oil
✓ 1 teaspoon salt
✓ 4 ea. naan

Procedures:
1. Dice tomatoes and mince garlic and ginger.
2. Place the chicken in a boiling water and cook for 15 minutes. After cooked, dice chicken.
3. Heat canola oil in a pan and add cumin seeds, ginger, garlic and sauté for 1 minute.
4. Add diced tomatoes, turmeric powder, chili powder, coriander seed powder, and cardamom pods cook for 10 minutes on medium high heat.
5. Add 1 cup of water and bring it to a boil.
6. Dice cooked chicken, and add to curry. Simmer for 5 minutes. Garnish with cilantro.