

## **Chicken Saag**

2 bags, washed baby spinach leaves, coarsely chopped or pureed  
3 pounds boneless chicken breast, cubed or sliced  
3 medium sweet onions, diced  
1 medium-sized ripe tomato, finely chopped, or 1/4 cup chopped canned tomatoes  
6 cloves garlic, finely chopped  
1 inch fresh ginger root, finely chopped  
1 tablespoon ground cumin  
2 tablespoons ground coriander  
1 teaspoon turmeric  
½ to 1 teaspoon cayenne pepper (to taste)  
2 teaspoons garam masala/curry powder,  
½ cup plain yogurt  
½ to 1 cup warm water  
Salt to taste  
Vegetable oil

On medium heat, heat oil in deep frying pan and add onions. Sauté the onions until they turn light caramel brown. Add garlic and ginger and sauté for an additional 2 minutes. Reduce heat to medium low. Add cumin, coriander, turmeric, pepper and garam masala and stir rapidly for a minute. Add chicken and brown (about 2 minutes). Raise heat to medium. Add tomatoes and continue frying until the tomato is cooked and the entire mixture is turned into a thick, pulpy paste (about 5 minutes). Add salt to taste. Add the coarsely chopped/pureed spinach and continue cooking over medium to medium low heat until chicken is cooked. Add water if too thick.

Once the chicken is cooked (about 20 minutes), remove from heat. Blend in yogurt.