

Chicken Liver with Eggplant



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Preparation Time: 15 minutes

Cooking Time: around 25 minutes

Serves: 2 to 3

Ingredients:

Cooking oil – 2 tbsp
Chicken liver – 330 g
Eggplant - 1 small, cut into small cubes
Onion - 2 medium, chopped
Turmeric - 2 tsp
Paprika - 1 tsp
Curry leaves - a handful
Garlic - 3 to 4 cloves
Ginger paste - 2 tsp
Green chili - 4, cut into halves
Coconut cream - 1/4 cup
Cumin powder - 1 to 2 tsp
Fennel powder – 1 tsp
Chili powder - 1 tsp
Curry powder - 3 tsp
Water - 1/4 cup
Salt - as required

Step 1: Heat 1 tbsp of oil in a pan. Saute the liver for few minutes and keep them aside.

Step 2: Heat the rest of the oil. Add the onion, garlic, turmeric and paprika and cook for 2-3 minutes. Add the ginger paste, cumin powder and chili powder.

Step 3: Add the green chili, eggplant and curry powder and cook for another 4 to 5 minutes, until the eggplant is soft. Add the curry leaves.

Step 4: Add 1/4 cup water and mix well. Follow by adding the cooking cream. Cook for few minutes.

Step 5: Add the liver and cook for some time (preferably with the pan covered) until you have the desired consistency of the curry.

Step 6: Serve hot with steamed rice or freshly baked bread of your choice.