

# Cooking with Chef Ranjan



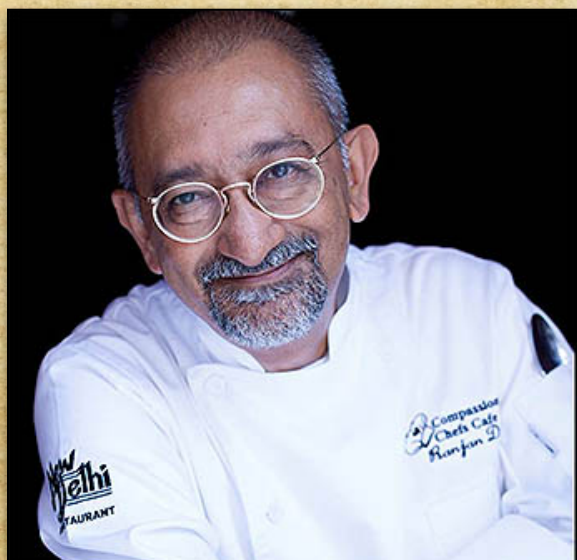
I'm looking forward to showing you how easy it is to create a basic Indian curry at home. **If this is your first online cooking class, you are in for a treat!**

I'll be in my kitchen and you can follow along in your kitchen, if you have questions, go ahead and ask them and I will answer as we go. **Because Indians love hospitality, treat this like a big party!** Put on some Bollywood music, wear something sparkly, throw a colorful scarf around your neck and definitely pour yourself a drink.

I've included a recipe for a Nimbu Pani - a classic India fizzy limeade. If you want to make your beverage a little more lush, add a shot of vodka!

Below is a list of ingredients I recommend you have on hand before we get started. You should also **have some steamed rice and mango chutney ready to go** so you can eat as soon as we're done.

We're going to have a magic carpet experience to India from the comfort of our own kitchens! I can't wait to see all your faces!



*Namaste!*

**Chef Ranjan  
Dey**



# Recipes

## Immunity Boosting Easy Chicken Curry

I have created this dish to strengthen the immune system. The top five spices to boost your immunity are turmeric, ginger, cayenne, garlic and cinnamon. I have used all these spices to create this Easy Chicken Curry featured on the menu for **Feed Your Hospital**.

We work with [www.AscendLeadership.org](http://www.AscendLeadership.org) to provide complimentary Thank You meals to the health care workers fighting on the frontline through [www.FeedYourHospital.org/norcal](http://www.FeedYourHospital.org/norcal).

Chicken and seasonal mixed vegetables flavored with turmeric, ginger, cayenne, garlic, cinnamon, and served with steamed rice. **Have your rice already cooked before we start, so you can eat as soon as it's ready!**

*For Vegetarian Option cook without Chicken*

Prep Time: 15 Min

Cook Time: 30 Min

Ready In: 45 Min Servings: 4

### Ingredients

4 boneless skinless chicken breast cut in large cubes

1 cup Carrot cut in large 1 inch cubes

1 cup Green Peas

1 cup Cauliflower 1 inch florets

4 tablespoon olive oil or vegetable oil or Canola Oil

1 cup finely chopped onions

1 cup chopped fresh tomatoes

2 teaspoon ginger garlic paste

2 teaspoon coriander seed powder

1 teaspoon cumin seed powder

half teaspoon cayenne powder

1 teaspoon turmeric powder

4 whole cloves

4 pods cardamom

1 cinnamon stick

1 teaspoon chopped cilantro – garnish

Salt to taste

Water as required

## **Directions**

1. Rinse chicken and pat dry.
2. Heat oil in a large skillet over medium high heat.
3. Saute onions, cloves, cardamom, and cinnamon stick, in pot until starting to get golden brown.
4. Add ginger and garlic paste, coriander seed powder, cumin seed powder, cayenne powder and turmeric powder. Saute until fragrant.
5. Return chicken to the pot and add chopped tomatoes, carrots, cauliflowers and green peas.
6. Season with salt to taste and stir all together.
7. Reduce heat to low. Add water as required. Cover and simmer until chicken is tender and cooked through (no longer pink inside), about 20 to 25 minutes. Garnish with chopped cilantro
8. Serve with steamed Basmati rice and tomato or mango chutney.

## **Hard Nimbu Pani – Indian Lemon-Limeade**

Prep Time 5mins

Total Time 5 mins

Servings: 4

Nimbu Pani or Lemon-Limeade is the perfect thirst-quencher for hot summers.

## **Ingredients**

1/2 cup Sugar

1/4 cup Lime and Lemon juice sieved (juice of 1 lime and 1 lemon)

2 cups chilled water

2 cups chilled sparkling water

1/2 teaspoon Rose water

4 shots of your favorite Vodka

1 lime and 1 lemon for garnish

Ice to taste

## **Instructions**

1. Add lemon and lime juice and sugar to a pitcher. Stir until the sugar has dissolved.
- 2 Add the remaining ingredients and stir them until well mixed.
- 3 Serve with ice.