Chicken of 1 kg, Tomatoes 3 large, Onions 4 medium size, Green Chillies 6, Mustard Seeds 1 ½ teaspoon, Cumin Seeds 1 ½ teaspoon, Fennel Seeds 1 ½ teaspoon, Cooking Oil 2 teaspoon, Nigella Seeds 1 ½ teaspoon, Red Chilli Powder, Salt, Turmeric Powder ¼ teaspoon, Garlic Paste 1 teaspoon, Ginger Paste 1 tablespoon, Plain Yogurt 250 grams, Lemon Juice.

Heat oil in a hefty based pan on medium flame put onions for fry until golden brown color put tomatoes and saute till they are soft put in the chicken pieces, ginger paste, [plain yogurt](http://www.angelfire.com/country/fauziaspakistan/homemadeyogurt.html), garlic paste, turmeric powder, red chilli powder and salt as required cover pot and let it heat on low flame till the chicken is half cooked. Independently put a cooking pan on range on medium flame and roast the cumin seeds, mustard seeds, nigella seeds and fennel seeds in a dry pan without using oil. Roast these seeds till the cumin change brown, take 2 teaspoons of this cooked mixture and set it sideways. Routine the respite of it in a pounder to a fine powder. Then put the turmeric powder to this grinded powder and brand it into a thick paste by putting the lemon juice. Now gear this paste into the green chillies and set them sideways mix the remaining paste to the chicken and sprinkle the cooked mixture over the chicken and advance cook the chicken till it is well. Then add the replete chillies to the chicken and heat on very low flame for 5 mint.