chicken cubes ½ cup, Oil to deep fry, sliced onions layers ½ cup, chilies 2 green chopped, chopped ginger pieces 1 teaspoon, lemon juice 1 tablespoon, red chili powder ½ teaspoon, [biryani masala powder](http://indianhealthyrecipes.com/homemade-biryani-masala-powder/) or [garam masala](http://indianhealthyrecipes.com/punjabi-garam-masala-powder-recipe/) ¼ teaspoon , turmeric ⅛ teaspoon, Salt to taste, curry leaves 15 to 20, besan 4 to 6 tablespoon, corn flour 1 tablespoon, ginger garlic paste 1 teaspoon.

 Put all the components into a bowl, but flour, semolina and oil, Soak and set apart for 20 mint, Dusting lightly flour, cornflour or semolina over the chicken and mixture. You must get a hard bread, if required sprinkling slight water. Warmth oil, when it is hot sufficient take small slices of this chicken and onion mixture and drop them in oil, Fry till golden and ditch them on penetrable papers. Serve hot chicken pakoda with green chatny.

**chicken pakora recipe** can be prepared in so many methods, is made without any soy sauce or nothing else. We just want a limited trickle of ingredients to make them flavour and crispy. Chicken is marinated in spices and deep fried.