Boneless Chicken 1 kg, Chilli powder 2 teaspoon, Garam Masala 2 tablespoon, Ginger paste 5 tablespoon, thick curd 3/4 cup, thick cream 1/2 cup, mint leaves 1 bunch, spinach leaves 10-12, lemon juice 3 tablespoon, Coriander 1 bunch, salt as required, Oil for Tapestry,

Censored the Chicken into small pieces and preserve with lemon juice, chilli powder and salt, keep apart. Tedium the Coriander, mint & Spinach leaves to a fine mixture and mix with curd, cream, garlic and ginger pastes and garam masala, mix the fixative with the Chicken & leave in the fridge instant. Take out from the fridge slightest 1 hour before food preparation. Grill the Chicken parts on needles or a grilling tray darning ended with oil. Heat till chicken is caring & browned on all edges. Serve hot seek kaebab with chutney & onion rings.

*Hariyali Chicken Tikka Recipe is complete by steeped the Pathetic Chicken Pieces in Green Paste of Pristine, Methi, Coriander and Spinach Leaves. added and then Meshed the Chicken Pieces in oven.*