[Chicken](http://www.bawarchi.com/glossary/chicken-oggmy5fbahcjd.html) 1 kg, onions 1/2 kg cut as ring shap, boiled [eggs](http://www.bawarchi.com/glossary/egg-ofcq4Ocigfdai.html) 4, curds 250 g, [Garam Masala](http://www.bawarchi.com/glossary/garam-masala-ofdlJIfidjhai.html) 1 teaspoon, chilli powder 2 teaspoon, [Garam Masala](http://www.bawarchi.com/glossary/garam-masala-ofdlJIfidjhai.html) 25 g, [Tomato](http://www.bawarchi.com/glossary/tomato-od1rSogjahjja.html) puree 250 g, turmeric powder 1 teaspoon, coriander powder 1 teaspoon, oil 250 g, salt 2 teaspoon or as per required.

Fry the onion, keeping 250 g, Heat oil in a pan or kadhai and add garam masala, create a paste of curds and 1/4 kg cooked onions in a pounder and add sideways with ginger-garlic paste. Add the rest spices and cool. Then put tomato puree and remain rousing while you add 1/2 litre water. When it jumps to boil, add the chicken and heat for 10 mint. Then add 4 eggs and 250 g onion rings. Blend well and bring to a boil and serve hot.