

CHICKEN PAKORA

* **500 gm Boneless Chicken Pieces**
* **2 tbsp Oil**
* **1 tsp Ground Cumin**
* **1 1/2 tsp Salt**
* **1-2 each Chopped Green Chillies (Jalapeno)**
* **1 Chopped Onion**
* **1 tsp Ginger-Garlic paste**
* **2 tsp Vinegar**
* **1 cup Curd**
* **1 tsp Lemon juice**

**Method:**

* **Put everything but chicken and batter in blender and blend till fine**
* **Marinate the chicken pcs with the resulting mixture**
* **Keep in the fridge for 40 minutes.**
* **Put chicken in batter**
* **Deep fry it until its colour changes to golden brown Condiments**
* **Serve the chicken pakora with coriander or mint chutney or tomato ketchup**