



Onion Chicken Fry (OP I)

Serving: 1

Non Veg

Ingredients

- Chicken – 100 grams
- **For Marinating:**
- 1 tsp Chilli powder
- 1/2 tsp Coriander powder
- 1 tsp Garam Masala Powder
- 1/2 tsp Turmeric Powder
- Salt to taste
- **For Masala:**
- 1 tsp Oil
- 1 tsp Cumin Seeds
- 2 medium Onion finely chopped
- 1 Green Chilli (pricked with a knife)
- 1 tbsp Ginger Garlic Paste
- 4 tbsp Coriander Leaves chopped
- 1 tbsp Lemon Juice

Preparation Method

- Marinate chicken with the listed ingredients and leave it to marinate for 30 mins.
- Now heat oil in a nonstick kadai. Crackle in some cumin seeds and fry for a min.
- Now add in onions and green chilli. Fry them for 5 mins. Till it turns light golden.
- Now add in ginger garlic paste and fry till the onion is well browned. Make sure the onion is golden, because that what gives good colour to the curry.
- Now add in the marinated chicken and mix well.
- Cover with a tight lid and cook on a very low flame for a good 15 mins to 20 mins stirring in between as you go.
- Now open the lid and increase the heat. Dry up the chicken, this will make the masala stick to the chicken and get fried.
- Add in tons of coriander leaves and lemon juice to taste.
- Mix well and serve