



Hariyali Chicken Tikka

Serving: 1

Veg

Ingredients

- 150 gms Chicken chunks
- 1 cup Coriander + mint Leaves
- 1 Green chilies
- 4-5 cloves Garlic
- 1 Medium sized ginger
- 1/4 cup Curd
- 1/2 tsp Red chili powder
- 1/2 tsp Garam Masala
- 1/2 tsp Aamchur powder
- Salt according to taste

Preparation Method

- In a grinder take coriander leaves, mint leaves, chilies, ginger garlic, and little water to make a fine paste. 2. Transfer this paste to a bowl, add the curd and all other dry spices and mix everything well.
- Now add the chicken chunks and mix well, coating every single piece with the marinade. Let this sit for a minimum of 30 minutes
- In a pan add a tbspn of oil/butter and roast these chicken chunks on a low flame until they are slightly charred on the edges. You can also bake it or cook it in a tandoor.
- Take off the heat, garnish with onions strands and munch away.