



Hara Bhara Chicken (OP I)

Serving: 1

Non Veg

Ingredients

- -100 grams Chicken boneless
- -2 Onion medium (finely sliced)-
- - $\frac{1}{2}$ tsp Turmeric powder -
- -to taste Salt -
- -1 tsp Oil
- -Masala Paste
- -1 cup Coriander leaves
- -1 Green Chilli (adjust as per spice tolerance)
- -2" Ginger piece< br/>
- -2 cloves Garlic
- -1 tsp Pepper corns powder

Preparation Method

- -Wash and clean the chicken and cut into medium size pieces. Keep aside
- -Grind all the ingredients listed under
- -Heat oil in a wok and add sliced onions into it. Saute onions till very soft and has reduced.
- -Once the onions are done, add turmeric powder, salt and chicken and saute for 5 minutes till the pink color of the chicken disappears. Cover and cook on a low flame till - the chicken is tender. (do not add any water,) Stir in between. Now add the ground masala paste and stir till all the masala coats the chicken well and is almost dry.
- -Serve