



Spicy coriander Chicken*)OP I)

Serving: 1

Non Veg

Ingredients

- -100 grms Chicken
- -2 tbsp Yogurt
- -1 tsp Ginger and Garlic paste
- -2 tbsp Onion paste
- -1 tsp Ghee
- -Coriander leaves - 1/2 cup
- -Curry Leaves- 5-6
- -1/4 tsp Turmeric or Haldi powder
- -1/4 tsp Red Chilly powder (optional)
- -1- Green Chilly

Preparation Method

- 1. Wash the chicken and pat it dry.
- 2. Mix the hung curd, the turmeric powder, hung curd, both the salts. Mix it with the chicken with your hands and ensure it is all over it.
- 3. Grind the onion and apply to the chicken and let it rest for three to four hours.
- 4. When you are ready to eat heat the ghee in a wok.
- 5. Next add the chicken and keep cooking on medium heat.
- 6. In about ten minutes the chicken will leave some water and start looking tender.
- 7. Grind the fresh cilantro or coriander with the green chillies and make a fine paste with water.
- 9. Now add this paste to the chicken and keep cooking more for another five to ten minutes
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