



Chicken Handi kebabs

Serving: 1

Veg

Ingredients

- 150 gram boneless chicken
- 100 grams curd thick
- 1 tsp + 1 tsp oil
- 3/4 cup sliced onion
- 3 green cardamoms
- 1 Tbsp garlic paste
- 3/4 tsp chilli powder
- 1 tsp black pepper powder
- 3/4 tsp sugar
- Salt to taste
- 1/4 cup coriander chopped
- 1 tsp lemon juice

Preparation Method

- Start by marinating chicken chunks in yogurt for 20 minutes.
- Put 1 tsp oil in pan and fry onions till nice and brown. Keep aside.3.Now take a pan and add 1 tsp oil and add the cardamoms. Cook a bit.
- Add the chicken with marinade, garlic paste, sugar, chilli powder, black pepper powder, haldi and salt to taste. Don't overdo the salt as you can always adjust later.
- Cover on low heat for 10 minutes. Now uncover and add the coriander and onions and cook on low flame.6.Let it dry up so the gravy is almost like a thick masala around the chicken.
- Squeeze lemon and garnish with some more coriander.