



Chicken malai\*

Serving: 1

Non Veg

### *Ingredients*

- -100gms florets of Broccoli (Blanched or Raw)
- -1 small capsicum chopped
- -1 tbsp Amul Whipping Cream
- -50ml Coconut milk
- -1 tsp Amul Butter
- -100gms Chicken Breast or Broiler
- -2 cubes of Amul Processed Cheese
- - $\frac{1}{2}$  tsp Black Pepper Powder
- - $\frac{1}{4}$ th tsp Paprika Powder (optional)
- -White and Pink salt according to taste
- - 1 and  $\frac{1}{2}$  cup water / broth

### *Preparation Method*

1. Start by washing the chicken and cutting it into small pieces. Wash the broccoli and cut its florets too. Place the chicken in the dish in which you are going to bake it and sprinkle it with salt and pepper.
2. Now in a thick bottomed pan or wok put the coconut milk and let it come to a boil. If you think it is too thick, dilute it with a little water.
3. Drop the butter in the milk and let the sauce to continue to boil on medium heat.
4. Add the pepper, salt, paprika powder.
5. Next add the grated cheese cubes and keep stirring on medium heat.
6. Drop in the broccoli.
7. Cook the sauce with the broccoli for another five to eight minutes. Now drop in the heavy cream and lower the heat.
8. Cook for another five minutes till the sauce reduces. Switch off the heat.
9. Pour this sauce along with the broccoli over the chicken which is lying in the bakig dish.
10. Now break a cheese slice and place it on the dish.
11. Bake at 350 degrees Celcius for 10-12 minutes or untill the bake looks nice and creamy and chicken well done. Serve hot.