



Oats Chicken Haleem (OP I)

Serving: 1

Non Veg

Ingredients

- Chicken with bones or breast piece 150gm
- Ginger garlic paste 1 tsp
- Oil 1-2 tsp
- Oats $\frac{1}{2}$ cup
- Coriander seeds 2 tsp
- Dried chilies 2-3
- Cardamom $\frac{1}{2}$ tsp
- Cloves 1
- Cinnamon stick 1 piece
- Cumin seeds 1 tsp
- Coriander leaves and green chilies as needed
- Chat Masala as needed
- Onion 1 medium, sliced
- Salt to taste
- Red chili powder

Preparation Method

- Boil chicken In 2 $\frac{1}{2}$ cups water , cook till tender and remove it from stock.
- Add oats in the same stock and cook till soft. Shred chicken and add in oats. Set aside.
- In a pot add oil and fry onion till light brown color appear, add ginger garlic paste in it and cook for few seconds.
- Dry roast all cardamom, coriander seeds, red whole chilies, cinnamon sticks , cloves and cumin, grind them. Use this haleem spice according to your taste, and store remaining in air tight jar.
- Add all spices in oil and stir for few minutes.
- Now add chicken oats mixture and mix well. You can add water if required.
- Cook till desired consistency obtain.
- Garnish with coriander leaves and chilies.
- Serve hot.