



Chicken Salad (HS)

Serving: 1

Non Veg

Ingredients

- -Chicken- 100 gms (boiled and chopped into fine pieces)
- -1 small Carrot chopped
- -1 small Onion- chopped
- -1 small Tomato- chopped
- -1 small capsicum chopped
- -Half cucumber chopped
- -3-4 Lettuce leaves chopped
- -1 tsp Mayonnaise
- -Salt and black pepper to taste - to taste
- -For Masala
- -Garam masala- $\frac{1}{4}$ tbsp
- -Cumin powder- $\frac{1}{4}$ tbsp
- -Red chilli powder- $\frac{1}{4}$ tbsp
- -Fenugreek powder- a pinch

Preparation Method

- 1. Mix ingredients that come under masala with little water, and make it into a paste. Once they are mixed well, apply them on the chicken pieces. Keep it aside for 20 minutes.
- 2. In the meantime, take a bowl and add carrot, onion, tomato, and lettuce leaves. Mix them well.
- 3. Now, take a pan and heat it. Put the marinated chicken pieces and saute them for 2 minutes till you get an aroma of the spices.
- 4. Then, put these chicken pieces into the bowl. Now, add mayonnaise and salt to it. Stir the ingredients well. Serve