



Roasted Chicken Masala (HV) (OP I)

Serving: 1

Veg

Ingredients

- 150 grams chicken chunks
- 1 tbsp cooking oil
- 4-5 tbsp Onion chopped
- 7-8 garlic cloves+1 inch ginger crushed
- Whole spices : - 2 Kashmiri dry red chilies or any other variety chilies, 1 tsp coriander seeds, 1 tsp cumin seeds, 1/2 inch cinnamon stick, 2 green cardamoms, & 3-4 cloves
- Salt to taste
- 1 tbsp lemon juice
- Coriander chopped to garnish

Preparation Method

- Dry roast Kashmiri red chilies, green cardamoms, cloves, cinnamon, coriander seeds, and cumin seeds together in a pan for a minute over low flame.
- Once done transfer to a plate and allow to cool down completely. Then grind to a smooth powder and set aside.
- Heat oil in a pan. Once the oil is hot enough add in chopped onions. Reduce flame to medium-low and saute the onions until they turn golden brown
- Next, add in crushed ginger-garlic and saute until the raw smell goes.
- Add chicken pieces and saute over medium-high flame for 2 minutes.
- Add salt and stir to mix. Simmer the flame, cover, and cook until the chicken releases water. Add the ground spices and stir to combine. Again cover and cook until the chicken is cooked.
- Finally, add lime juice and freshly chopped coriander if adding, saute to mix, and turn off the flame.
- The spicy chicken roast is ready to serve. Enjoy!