**Preparation Time : 10 mins  
Cooking Time : 20 to 25 mins per batch  
Marinating Time : 1 hour  
Serves : 3 to 4  
  
  
Ingrediants:**

**Chicken-1/2 kg Boneless Cubed  
Oil for Deep Frying  
  
  
For Marinate:**[**Ginger Garlic Paste-1 tblspn**](https://www.yummytummyaarthi.com/2012/08/homemade-ginger-garlic-paste-how-to.html) **Lemon Juice-1 tblspn  
Rice Flour-4 tblspn**[**Thick Curd / Greek Yoghurt- 1 cup**](https://www.yummytummyaarthi.com/2013/01/homemade-yogurt-yoghurt-how-to-make.html) **Red Food Colouring-1 pinch  
Salt to taste  
Turmeric Powder / Manjal Podi-1 tsp  
Cumin Powder / Jeera powder-1 tsp  
Chilli powder-2 tsp  
Coriander powder / Malli Podi-1 tblspn**[**Garam masala powder – 2 tsp**](https://www.yummytummyaarthi.com/2013/03/homemade-garam-masala-powder-my-version.html) **For Seasoning:  
Curry leaves-1 spring  
Garlic-4 chopped  
Green Chilli- 2 chopped  
Salt a pinch  
Lemon Juice-1 tsp  
Oil-1 tsp  
  
  
Method:**

**Mix all the ingrediants in the marinate list with the chicken and let it marinate for 1 hour..**

**Heat oil for deep frying and add in the chicken pieces in that and fry till golden brown..Drain and set aside..**

**Now heat 1 tsp of oil and fry some garlic, green chilli and curry leaves in that..**

**Sprinkle some salt and some lemon juice and mix well..**

**Throw the chicken in and toss well..**

**Serve hot with rice or as appetizer..**