**Chicken 65 Recipe**

Spicy Chicken 65 made three different ways to satisfy every one’s taste buds. Chicken 65 coated in a spicy sauce is my favorite.

PREP TIME15 mins

COOK TIME30 mins

MARINATING TIME1 hr.

TOTAL TIME1 hr. 40 mins

Course Appetizer, Main Course

Cuisine Indian

SERVINGS6 servings

CALORIES275 kcal

**EQUIPMENT**

* Deep frying kadai

**INGREDIENTS**

**Chicken 65 Marination**

* ▢1 kg Boneless Chicken chopped
* ▢2 tbsp Kashmiri Chilli Powder
* ▢2 tsp Turmeric Powder
* ▢1 tbsp Garam Masala Powder
* ▢3 tbsp Ginger Garlic Paste
* ▢4 tbsp Lemon Juice or Vinegar
* ▢Salt to taste
* ▢½ cup Curd
* ▢2 tbsp Rice Flour
* ▢2 tbsp All Purpose Flour / Maida
* ▢2 tbsp Corn Flour / Corn Starch
* ▢½ tsp Baking Power
* ▢Curry leaves
* ▢Oil for Deep Frying
* ▢1 Egg

**Chicken 65 Seasoning**

* ▢1 sprig Curry leaves-1 spring
* ▢2 chopped Green Chillies chopped finely
* ▢4 cloves Garlic chopped finely
* ▢Salt to taste
* ▢1 tsp Lemon Juice
* ▢1 tsp Oil

**Spicy Sauce for Chicken 65**

* ▢2 tbsp Chilli Garlic paste
* ▢3 cloves Garlic finely chopped
* ▢1 medium Onion finely chopped
* ▢1 tsp Vinegar
* ▢1 tbsp Tomato ketchup
* ▢1 tsp Soy sauce
* ▢1 Green chilli chopped
* ▢a pinch Ajinomoto optional
* ▢Salt to taste
* ▢1 Spring Onion chopped

**INSTRUCTIONS**

**How to Make Chicken 65**

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Mix all the ingredients except oil and flour. Leave it to marinate overnight.

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Now take the chicken out of fridge a hour before frying so it comes to room temp.

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Add in egg, rice flour, Maida and corn flour. Mix well.

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Drop in hot oil and fry till golden. It will take around 7 to 10 mins depending on the size of the chicken.

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Drain it and serve hot with some fried curry leaves and lemon wedges

**Chicken 65 Coated with Spicy Sauce**

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Marinate chicken as mentioned above and deep fry chicken. set aside.

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In a kadai add oil and sauté some garlic and onions and fry till golden brown. Add in green chilli and sauté well.

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Add in vinegar, ajinomoto, salt and mix well.

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Add in soya sauce, chilli garlic sauce, tomato sauce and mix well.

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Add a little bit of water and bring that to boil and quickly toss in the fried chicken 65 in it.

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Garnish with spring onion and serve hot with a little squeeze of lemon juice.

**Chicken 65 with Fried Seasoning**

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Mix all the ingredients and let it marinate for 1 hour.

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

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

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Sprinkle some salt and some lemon juice and mix well.

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Add the fried chicken and toss well.

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Serve hot as appetizer.

**NOTES**

**How to Cook Chicken 65 in Air Fryer**

* Preheat air fryer to 180-degree c.
* Brush the grill with little oil.
* Place marinated chicken in and cook for 15 to 20 mins.
* Turn the chicken in between once.
* Remove and serve.