**Chicken Roll**

Prep time: 30 min Cook time: 20 min

**Ingredients:**

* 2 cups whole wheat flour
* 3 tbsp oil.
* 500 grams of boneless chicken cubes.
* 1 tbsp ginger garlic paste.
* 2 tsp haldi,
* 2 tsp red chili powder,
* 2 tsp cumin powder
* 2 tsp coriander powder.
* Low sodium salt, and sugar as per taste.
* 3 tbsp thick curd.
* 1 onion – paste
* ½ tsp garam masala powder.
* 1 small onion thinly sliced.
* 1 green chili, finely chopped.
* 2 tsp chat masala.
* 2 tbsp lemon juice
* 3tbsp chopped coriander leaves.

**Instructions:**

**Prepare the Dough:**

1. In a large mixing bowl, add the flour, 3 tablespoons of oil, and salt.
2. Mix well. Gradually add water to make a soft dough.
3. Knead it until it becomes smooth.

**Rest the Dough:**

1. Apply a little oil all over the dough, cover it with a cloth or plastic wrap, and let it rest for 30 minutes.

**Marinate the Chicken:**

1. In a bowl, add chicken pieces, curd, ginger-garlic paste, turmeric powder, red chili powder, cumin powder, coriander powder, some salt, and 1 tablespoon of oil.
2. Mix well and set aside for 30 minutes.

**Prepare the Onion Mixture:**

1. In another mixing bowl, add thinly sliced onions, chopped green chilies, chaat masala, and lemon juice.
2. Mix well and set aside.

**Cook the Chicken Filling:**

1. In a pan, heat oil, then add the marinated chicken.
2. Cook for 5 minutes on high flame. Add a little water and cook until the chicken is tender.
3. Finally, add some garam masala powder, mix well, and turn off the heat.

**Make the Roti:**

1. Take a portion of the rested dough and roll it out into a thin circle (roti).

**Assemble the Roll:**

1. Place 3-4 tablespoons of the chicken filling in the center of the roti.
2. Spread 1 tablespoon of the onion mixture over the chicken and add some chopped coriander leaves.

**Roll the Chicken Roll:**

1. Carefully roll the roti tightly with the stuffing inside, sealing the edges to prevent the filling from escaping.
2. Serve hot with mint chutney.