

Chicken Recipes

Chicken Cutlet

Ingredients

1 1/4 cups instant mashed potato flakes
1/2 cup water
8 oz ground chicken
1/2 cup onion (finely chopped)
1 large egg
1 tablespoon cilantro (corriander leaves)
1 tablespoon green chillies chopped
1/4 tsp garam masala and salt
oil for fry

Method

In another medium bowl, stir potato flakes, water to mix and remaining cutlet ingredients. Stir until smooth.

Divide in quarters, using wet hands, shape into 4 oval patties, each about 5 inches long and 3/4 inch thick.

Heat oil in a nonstick pan over med heat add cutlets and cook per side until crusty and cooked through. (cook for 4 min per side.) Place on plate along with tomato and onion salad.

Chicken Pakoda

Ingredients

1/2 kg chicken (without skin & bones)
100 grams corn flour
100 grams custard powder
salt and chilli powder to taste
clove and elaichi powder
oil.

Method

Semi liquid paste of corn flour and custard powder is made by adding water and salt, chilli and elaichi clove powder are added to taste.

The chicken pieces are mixed with the semi liquid paste and kept aside for 30 mts and later fried in oil for 20 mts and your crispy and delicious chicken pakoda is ready.

Chicken Manchurian

Ingredients

For making the chicken marinade:

Boneless chicken - 3/4 lb
(cut into 1 1/2 inch length thin strips.)
All purpose flour or maida - 3 tsp
Ginger Garlic Paste - 2 - 3 tsp
Ajinomoto - 1/2 tsp
Soya Sauce - 1/2 tbsp
Chili sauce - 1 tsp (optional)
Salt to taste
Oil for deep frying

For making the sauce:

Ginger, finely chopped 1 tsp
Garlic, finely chopped 1 tsp
Green chillies, finely chopped 2 tsp
Spring onions - finely chopped - 5 tbsp
Soya sauce - 1/4 tbsp
Chili sauce - 1/2 tsp (optional)
Tomato sauce/ketchup - 1 tbsp (optional)
Black Pepper powder - 1/2 tsp
Sugar - 1 tsp
Ajinomoto - a pinch
Chicken stock - 1/4 cup
(or use Maggi/Knorr Chicken Soup Cubes)
Maida/All-purpose flour with water
(mix 3 tbsp of maida & 1/4 cup of water)
Oil 2 tbsp
Salt To taste

Method

Combine all the ingredients for the marinade (except oil) and set aside for 1/2 - 1 hour.

Heat the oil in a frying pan. Deep fry the chicken pieces a few at a time.

Drain when golden brown and cooked. Keep aside.

In another pan, heat oil, and then add the chopped ginger, garlic and green chillies and finally some spring onion and saute for a minute.

Add the soya sauce, chili sauce/tomato sauce, pepper, sugar, ajinomoto, stock and salt.

Add little water and bring to a boil. Add the fried chicken and cook for 3 minutes.

Then add the maida and water mixture and stir so that no lumps are formed.

Cook for a few minutes until the mixture thickens slightly.

Chicken 65

Ingredients

Boneless Chicken - 1 - 1.5 lb cut
into bite sized pieces

Chilli powder - 2 tsp (or to taste)

Lime Juice - 3 tbsp

Curd - 2 tbsp

Ginger garlic paste - 2 tsp

Salt - to taste

Food coloring - a little

Oil - for deep frying

For garnish:

Curry Leaves

Green Chillies - finely chopped

Red Onions - slit lengthwise

Lime slices

Method

Take a bowl and mix all of the mentioned ingredients (except oil) and allow to marinate for 3-4 hrs.

Then, heat oil in a pan and deep fry the marinated chicken pieces till golden brown. Pat dry with paper towels (to remove excess oil).

Garnish with slightly sauted sliced onions and green chillies, curry leaves and lime slices.

An excellent appetizer/starter and side dish for biryanis/pulaos/other rice varieties.

Spicy Chicken Kababs

Ingredients

Chicken - 1 - 1.5 lb cut into medium sized pieces

Maida (or all purpose flour) - 2 tbsp

Chilli powder - 2 tsp (or to taste)

Lime Juice - 2 tbsp

Ginger garlic paste - 2 tsp

Salt - to taste

Food coloring - a little

Vinegar - 1 tsp (optional)

Oil - for shallow frying

Method

Take a bowl and mix all of the mentioned ingredients (except oil) and allow to marinate for 3-4 hrs.

Then, heat oil in a flat pan and shallow fry (put them in and when one side gets brown and crusty, turn the pieces over and let the other side get cooked) the marinated chicken pieces till golden brown.

(Note: When frying the pieces, put the flame or heat to a medium-high setting so that u ensure the chicken gets cooked properly while frying on both sides).

Pat dry the fried chicken pieces with paper towels to remove excess oil.

Garnish with sliced onions (lengthwise cut) and lime slices before serving. Serve hot.

An excellent starter/appetizer and a good side dish with biryanis/other rice dishes.

Chili Garlic Chicken Wings

Ingredients

Chicken wings - 500 gm
Chilli powder - 2 tsp
Minced garlic - 1 tbsp
White pepper powder - to taste
Salt - to taste
Lime - 1
Oil - 50 ml
Worcestershire sauce - ¼ tsp

Method

Take a bowl and mix all of the mentioned ingredients (except oil) and allow to marinate for 3-4 hrs.

Then, heat oil in a flat pan and shallow fry (put them in and when one side gets brown and crusty, turn the pieces over and let the other side get cooked) the marinated chicken pieces till golden brown.

(Note: When frying the pieces, put the flame or heat to a medium-high setting so that u ensure the chicken gets cooked properly while frying on both sides).

Pat dry the fried chicken pieces with paper towels to remove excess oil.

Garnish with sliced onions (lengthwise cut) and lime slices before serving. Serve hot.

An excellent starter/appetizer and a good side dish with biryanis/other rice dishes.

Kastoori Kabab

Ingredients

4 (approx 150 gm each) Boneless Chicken Breasts
200 gm hung Curd
100 gm Cheese
Whites of two Eggs
30 gm Ginger-Garlic paste
1/2 tsp Red Chilli powder
1/2 tsp Turmeric powder
1/4 tsp Elaichi powder
1/4 tsp Mace (javitri) powder
4 drops Meetha Atar (flavouring sometimes used in biryani and Nawabi cuisine, available from grocery stores) 1 tbsp Rose Water
Juice of 3 Lemons (approx 10 - 15 ml)
50 gm Dry-Roasted Besan (Bengal gram flour)
1/2 tsp Shahjeera
Salt to taste

Method

Cut the chicken breasts into long strips.

Add salt, lime juice, red chilli powder and turmeric powder to the chicken strips and rub well into the flesh.

Using your hands, make a fine paste of the grated cheese and hung curd.

Add the cheese paste to the chicken breast and mix well.

Add the rest of the ingredients and mix well. Leave to marinate for two hours.

Cook in a tandoor for 30 minutes, or grill in an oven

at 275-300o F for around 25 to 30 minutes, or till golden brown. Serve hot.

Chicken Malai Kabab

Ingredients

1 whole ready to cook chicken approx. 800gms to 1000gms
Few bread slices
1 tin cream / 1 cup fresh cream
1tblsp ginger/garlic paste
1 tsp garam masala powder
2 to 3 green chillies finely chopped, or more if needed
Coriander and mint leaves finely chopped. (mint - optional)
Salt to taste
1 well beaten egg
Oil for frying
Bread crumbs for coating

Method

Boil the chicken with the ginger/garlic paste and salt with a little water. Chicken should be allowed to cook in its own juice.

On cooling, shred the chicken and grate in a chopper. .

Measure the quantity of chicken and add equal amts. of soaked and squeezed bread.

Fry the chicken and bread mixture in a little oil in order to dry the mixture completely.

On cooling add the remaining ingr. except egg.

Make balls and roll in the bread crumb. **

Dip in egg and fry till golden brown.

**The kebas can be kept in refrigerator for a week .

I would recommend to chop green chillies, coriander and mint in a chopper.

* Garam masala: jeera, clove, cinnamon, pepper, nut-meg and cardamon

Chicken Cheesy Kabab

Ingredients

500 gms boneless chicken made from chicken leg pieces.

fresh cream 2 tablespoons

curd 1 tablespoon

mace powder half tea-spoon

nutmeg powder half tea-spoon

1 egg

1 cube cheddar cheese (approx 50 grams) grated.

5 green chillies

corriander leaves

corn flour

oil 1 tablespoon

salt to taste

half lemon juice

white pepper half tea-spoon

1 tea-spoon ginger-garlic paste

Method

Clean and cut approximately one inch cubes from chicken legs..Wash and keep aside.

Marinate the chicken pieces in Ginger garlic paste, lime juice, salt and white pepper.

Marinate for approximately 20 minutes.

Mix the other ingredients such as fresh cream, curd, corn flour, green chillies, fresh chopped corriander leaves, egg, grated cheese, mace and nutmeg powder and 1 table-spoon refined oil. Take the marinated pieces and mix it well in the second marinade.

Keep for atleast 3 to 4 hours....Grill on slow for atleast 15 to 20 mins until the chicken is light brown. Serve hot with lemon wedges.

Chicken Tikka

Ingredients

750 gms boneless chicken,
1 med.onion,
2 cloves garlic,
1 tbsp ginger,
2 tbsp lemon juice,
3 tsp dhania powder,
3 tsp jeera powder,
3 tsp garam masala,
1/3 cup plain yoghurt.

Method

Soak 12 skewers in water.

Grind onion, garlic, ginger, lemon juice & spices in mixer grinder.

Coat chicken in ground mixture & marinate preferably overnight.

Thread chicken on skewers & grill under a hot grill or fry in a large well greased pan till chicken is well cooked.

Serve hot with lemon slices.

Sweet Corn Chicken Soup

Ingredients

1 cup cooked chopped (or shredded) chicken
1 cup cooked sweet corn kernels
4 cups chicken stock
1 egg white, lightly beaten
1/4 cup chopped spring onion
1 tbsp corn flour
Pepper as per taste

Method

Bring the chicken stock to boil.
Add chicken pieces and corn kernels.
Dissolve corn flour in 1/4 cup water.
Add it to the stock, stirring continuously so no lump is formed.
Let it simmer for 10 mins.
Add spring onion and pepper.
Let it simmer for another 5-7 mins.
Slowly pour in egg white, stirring continuously.
Take off from fire immediately after putting the egg white.
Garnish with corriander laves / chicken pieces / corn kernels.
Serve hot.

Spicy Chicken Soup

Ingredients

Chicken - 1 breast piece with bone
(Can use other portion of a chicken with bones too)
Bay Leaves - 3 pieces
Garlic - 3 cloves chopped finely
Green Chillies - 2 finely chopped
(depending on how hot you want to make it you can add more chillies)
Red Chilli Powder - 1/2 Teaspoon
Tomatoes - 2
Garam Masala - 1/2 Teaspoon
Curry Powder - 1 Teaspoon (Optional)
Salt to taste

For Seasoning:

Cooking Oil
Cumin Seeds
Flour(Maida)

Method

Cut chicken into small pieces.

Put 5 cups of water, chopped garlic, chicken, bay leaves, green chillies. Boil it in simmer for about 15 minutes.

Add commutates and red chilli powder to the boiling soup and continue boiling it in simmer for another 10 minutes.

In another pan heat oil and put season it with cumin seeds. Do it with low heat. Add flour(maida) to the oil and fry it for 3-4 minutes until the color of the flour just starts to turn light brown.

Add the seasoning you made in step # 4 to the boiled soup.

Add garam masala, curry powder and salt to the soup. Boil it for 5 minutes.

Your Spicy chicken soup is ready. Serve hot with bread and enjoy.

Groundnut Soup in Chicken

Ingredients

Groundnut paste from fresh groundnuts about 100 grams

2 chopped Onions

20 grams fresh Pepper Green

Preferably Red Palm Oil extract of palm nut of Malaysian origine or Africa.

Substitute can also be general oil but would not add that much of a flavour.

1 whole Chicken cut into big peices for serving 5 persons.

Maggi cubes flavourers 8 pieces

Method

Heat the palm oil in a big pot.

Put onion into it stir fry little bit, then add paste of peanut and keep stirring and do not heat up oil, only at simmer.

Then gradually insert 7 cups of water initially and then later on after boiling add another cup.

Let boil for 30 minutes untill it becomes a little bit thicker, then toss in the green pepper and maggi cubes salt and mix together let stir for 10 minutes. Cover.

Then put the chicken inside and cover sim for 20 minutes.

Note : Eat with country rice preferably or uncle bens rice or Indian Basmati. Bon apetite. This is an award winning any corner anytime African dish popular through out the West Aferican region.

Chicken Coconut Soup

Ingredients

1 chicken breast
1 cup chopped mushroom
1-1/2 cup coconut milk
3 cups chicken stock
3 tbsp chopped lemon grass
1 tbsp ginger root
1 tbsp lemon juice
1/2 tsp sugar
1/4 cup fish sauce
1/4 cup chopped spring onion
2 green chillies, chopped finely
3 tbsp chopped coriander leaves for garnishing

Method

Boil chicken till pink in colour.

Drain and keep the water as stock.

Discard skin and bones, and shred into small pieces keep aside.

In a saucepan, mix all the ingredients except chicken and lemon juice, bring it to boil

Let it cook for another 20-25 minutes on slow flame.

Add chicken pieces and simmer for another 10 minutes.

Add lemon juice.

Serve hot, garnished with coriander leaves.

Creamy Chicken - Rice Soup

Ingredients

3/4 cup boiled chicken pieces
1 onion chopped finely
1/2 cup raw rice
1/4 cup chopped celery
2 tbsp butter
2 tbsp maida
1-1/2 cup water
1-1/2 cups milk
Black pepper powder as per taste
Salt as per taste

Method

Mix celery, chopped onion, rice and water.

Cook till rice is done and most till water evaporates.

Remove from fire.

Mix properly butter and maida in a separate vessel and then add 1 cup milk to make a smooth paste.

Add the paste to the rice mixture.

Put to boil and stir continuously so that no lumps are formed.

Add chicken pieces and 1/2 cup milk and stir continuously.

Add pepper powder and salt.

Put on fire for 5 minutes.

Serve hot.

Chicken Long Rice

Ingredients

1 Chicken
1 Cup Basmati Rice
1/2 Ginger
Salt to Taste.

Method

Cover the chicken pieces with water in a heating vessel.

Put it to boil & together add half crushed ginger and some salt.

In the mean time soak one cup Basmati Rice in water.

Boil the chicken till the bones fall & the chicken becomes tender because we require the chicken to be boneless & the water in which the chicken is boiled to cook.

After you have removed the bones do not throw the water, put the chicken back in & this time add the rice.

Allow it to cook as you would normally cook rice as the chicken is already well done.

Serve & enjoy.

Quick Chicken Biryani

Ingredients

Chicken pieces (4 chicken legs)
Rice (Soak the rice beforehand) 2 cups
Coriander leaves
Ginger/garlic paste

Whole masalas

Cloves 2-3
Badi elaichi (Big cardamom) 1/2
Peppercorns 7-10
Jeera (Cumin seeds)

Powdered masalas

Haldi 1/2 tsp
Chilli powder 1/2 tsp
Dhaniya powder 1/2 tsp
Salt to taste

Method

Boil the chicken. When boiling, add 1/4 tsp of haldi, cloves, badi elaichi, peppercorns, a green chilli cut in two, etc.

TIP : The water used to boil the chicken can be used as stock for soup.

Once boiled, de-bone the chicken.

In a pressure cooker, heat some oil, throw in the whole masalas.

Once they start spluttering, add some ginger/garlic paste.

Almost immediately, add the powdered masalas and a little water for the masala to cook. Keep stirring every couple of minutes.

Add the boneless chicken once the water in the masala has evaporated.

Add the rice and mix well with the chicken.

Add some water, and close the cooker.

Take off the heat after 3 whistles.

Garnish with chopped coriander leaves.

Kabli Pulao

Ingredients

4 cup rice
2 lbs chicken or mutton
2 chopped onions
vegetable oil
1tsp pepper
3 medium carrots, cut in 3" sticks
1/2 cups raisins
1/2 tsp cardmom
1/2 tsp cumin
4 cups water
salt

Method

Fry onion in the oil until brown.

Add meat and stir well cook for ten minutes.

Add water, salt and pepper. Cover and cook until meat is tender.

Bring 6 cups of water to boil. Then put rice in it and cook for 5 minutes.

Remove rice from heater.

Combine the meat sauce, raisins, carrots, cardamom, cumin and rice.

Put the mixture in the oven at 350 degrees for 45 minutes and Kabli Pulao is ready.

Madras Chicken Birayani

Ingredients

Chicken - 2 cornish hen
Corinder powder-3 tsp
Chillie powder-3 tsp
Gram Masala Powder - 1 tsp
Cinnamon - 2
Elaichi - 2
Cloves - 4
Bay leaf - 4
Garlic - 1 small size
Ginger - 1 medium size
Onion-1 big size
Coriander 1 small bunch
Tomato 1 medium size
Chillies - 5
Basmathi rice - 4 cups
Ghee & Oil 4 tsp

Method

Peel the skin from the chicken and cut into small pieces, add all powders and salt. Cook in a separate pot.

Grind chilli, garlic, ginger, onion, tomato and coriander bunch (grind everything separately)

In a cooker put the ghee & oil add cinnamon, elaichi, cloves, bay leaves and grinded things (put every thing). Fry till the oil comes out (cook in medium fire) when it comes yellowish add the cooked chicken, mix it for 3 min.

Add water (2 cups of rice means add 3 cups of water) some times in the cooked chicken itself will have some water, so please measure. When it boils add rice and close the cooker with weight.

Keep it for 5 min. and mix it well.

Baked Chicken Pistachio Rice

Ingredients

250 gms rice cooked in salt water
50 gms pistachio paste
1 cup chicken, boiled and shredded
2-3 tbsp butter
2 cups spring onion chopped
1 tbsp flour
1 cup milk
1/2 cup chicken stock
3-4 chillies, chopped
Salt and pepper to taste
1/2 tsp ajinomoto
Carrots for garnishing
Few pistachios chopped

Method

Heat butter and saute 1 cup onion.

Add chicken and cook for 2 minutes.

Add flour, saute till light brown.

Add the pistachio paste, saute for 1 minute.

Gradually add milk, stock, chillies and 1/2 cup spring onion. Cook for 2-3 minutes season with salt, pepper and ajinomoto and remove from fire.

Fry remaining spring onions in oil, add rice and remove from fire.

Grease an oven proof dish, spread half the rice, spread the sauce over it and cover with remaining rice.

Sprinkle some chopped pistachio on the rice and knobs of butter. Bake for 10 minutes. Decorate with carrot petals.

Shahi Chicken Biryani

Ingredients

6 cups Rice (basmati)	2 tsps. Curry Powder
1 kg Chicken	4 tbsps. Yoghurt
3 tbsps. Vegetable Oil	4 tbsps. Tomato (Puree/paste)
3 tbsps. Clarified Butter	3 tbsps. Red Chilli Powder
5 nos. Onion (red, thin sliced)	2 tsps. Turmeric Powder
3 nos. Potato (peeled and cut)	1 pinch Saffron
30 gms. Ginger (paste)	Salt to taste
30 gms. Garlic (paste)	3 tsps. Milk
5 nos. Green Chillies (paste)	2-3 drops Color (orange recommended)
10 gms. Coriander leaves (paste)	

Method

Marinate the chicken with garlic, ginger, coriander, green chilli, tomato paste, red chilli powder, turmeric powder, dry garam masala powder, salt and yoghurt and keep it aside for half an hour.

Cook rice separately (Keep it semi-cooked), add salt, sprinkle it with colour and keep aside.

Heat milk, put pinch of kesar and keep aside.

Heat 2 tbsp of oil in pan. Deep fry half the quantity of onions and all the potatoes till onion is golden brown. Remove both from the pan and keep aside.

Fry the remaining onion in the same oil till slight golden brown and put the marinated chicken cook for 10 minutes.

Take a separate utensil, put ghee and 1 tbsp of oil, half quantity of semi-cooked rice, all fried potatoes and half quantity of fried onions and milk of kesar. Put the cooked chicken on top of it and then cover it with the remaining semi-cooked rice.

Garnish with coriander leaves and rest of the fried onions.

Tightly cover the utensil and cook for another 10 minutes.

Chicken Biryani

Ingredients

1/4 kg Chicken	2 tbsp Curd
1 cup Basmati rice	1 tsp Red chilli powder
1 1/2 Water	1 tsp Anise seeds
1 cup Onion (thinly chopped)	1 Cinnamon stick (small)
3/4 cup Tomato (finely chopped)	3 Cloves
2 inch Ginger	Kesari powder a pinch
8 Garlic cloves	1/4 tsp Garam masala powder
2 Green chillies	1/4 cup Mint leaves
1/2 tsp Turmeric powder	4 tbsp Coriander leaves (finely chopped)
2 tsp Oil	Salt to taste
2 tsp Ghee or dalda	

Method

Clean the chicken and cut into medium-sized pieces.

Grind the ginger, garlic and anise seeds into a fine paste.

Add oil in the pressure cooker and heat it.

Add cinnamon stick, cloves and fry it for a few seconds.

Add ginger-garlic paste, mint leaves, coriander leaves, onion and tomato and fry it well.

Add the chicken and fry it for a minute.

Then add turmeric powder, chilli powder, 1 1/2 cups of water, curd, salt and rice and stir it well.

Close the cooker with the lid and turn the flame to medium high.

Once you get the pressure, put the weight on the cooker and turn the flame to medium low and keep it for 8 minutes.

After 8 minutes remove the cooker from the stove and keep it aside.

After 10 minutes remove the lid and stir the rice well and serve it with onion raita.

Chicken Pulao

Ingredients

1/4 kg basmati rice
1/2 chicken
2 onion chopped finely
3 cloves
1" cinnamon
2 black cardamoms
4 bay leaves
4 tbsp ghee
Chopped corriander leaves
Make a paste of:
2 tsp cummin seeds
5 black pepper
7 green chillies
3 garlic flakes
1/2" ginger
1 tbsp corriander seeds
1 tsp red chilli powder
1/2 tsp turmeric powder
Salt as per taste

Method

Wash the rice and soak it for 1/2 hour. Cut chicken into small pieces. Heat oil in a kadai.

Fry the onions till golden brown. Add the grounded masala and simmer for 2 minutes.

Add cloves, cinnamon, cardamoms, and bay leaves. Fry chicken pieces for 5 minutes.

Add rice to it and add water required to cook the rice. Stir well. Let the chicken and rice cook.

Once done garnish with corriander leaves. Serve hot.

Chakunder Chicken Pulao

Ingredients

3 kg Chukander [beetroot] to make yakhni [stock] to give flavour and dark pink colour to pulao

1-1/2 kg Chicken

2 cups Rice

1 big Onion

8 Cloves

6 Cinnamon sticks - 4 cm length each

8 blades Javitri [mace]

3 tbsp Oil

2-1/2 tsp Salt

Method

Peel and wash beetroots, slice them and quarter each slice. Put into pot, pour just enough water to cover the beats, cook under cover 20 min.

Remove beets from the dark pink water and use them in another dish for example; mithe samose stuffed with sweet beetroot halva, or paratha stuffed with beetroot masala, or beetroot curry.

Remove bones from chicken, cut chicken into small pieces, put them into dark pink water, boil under cover 15 min. In another pot fry sliced onion on oil.

Before making pulao of course rice sould be washed and soaked 2 hr in cold water and drained just before using.

Remove chicken from pink water add to onion add masala, salt, measure 3 1/2 cups of the pink water, add and bring to boil. Throw in rice, wait till boils,cover, lower the heat, simmer 20 min. If you dont have 3 1/2 cups pink stock add normal water to the required amount.

Chicken Fried Rice

Ingredients

6 cups boiled Basmati rice
1 cup chicken (boiled and shredded)
1/2 cup prawns cooked (if desired, for additional flavour)
1 egg
1/4 cup capsicum cut into fine strips
1 cup regular onion, chopped fine
1 cup spring onions, chopped fine
2 tablespoons of ginger-garlic paste(or to taste)
1 cup of mixed vegetables, i.e. carrots, french beans, cabbage - chopped fine
soya sauce & chilli sauce

Method

Make sure the rice isn't overcooked or mushy.

Add a little oil when boiling so that it doesn't stick together.

Fry the regular onions till light brown.

Add ginger-garlic paste and fry.

Add the rice and fry with soya sauce to taste.

You can add a little chilli sauce if you want.

Separately, lightly fry the pre-cooked meats (chicken and prawns) with a little soya sauce.

Beat the egg thoroughly and fry separately, stirring constantly. Add to the rice.

Separately, lightly fry each vegetable (except the regular onions) and keep aside. Do not over fry or the vegetables will become soggy. They should remain slightly crisp.

Add the meats and vegetables to the rice and mix thoroughly.

Your delicious meal is ready.

Chicken Kozhambu

Ingredients

Chicken - 1 - 1.5lb cut into medium sized pieces

Onions - 2 big (roughly chopped)

Tomatoes - 2 big (roughly chopped)

Ginger garlic paste - 2 to 3 tsp

Turmeric powder - 1/2 tsp

Chilli powder - 2 to 2 1/2 tsp

Coriander powder - 1/2 tsp

Cumin seed powder - 1/2 tsp (optional)

Garam masala items - 1 tsp (cloves - 1, cinnamon stick - 1, saunf - 1/2 tsp, bay leaf - 1)

Salt - to taste

Oil - 4 tbsp

Coriander leaves (Cilantro) and Curry leaves - a little

Method

In a large pan, heat oil and add the garam masala items and onions.

Saute the onions for a while. Then, add the ginger garlic paste and saute.

Then, add the tomatoes, turmeric powder, chilli powder, coriander powder, cumin seed powder and salt.

Fry this mixture for a while maybe adding a little bit of water.

Then, add the chicken pieces with some water so that the chicken pieces are covered with water.

Cover the pan with a lid and allow to cook for 1/2-1 hr.

Once the oil starts to come out to the top, the kozhambu is done (the consistency should be between a gravy and watery - soup like).

Add the curry leaves and coriander leaves for garnish. Goes well with rice.

Chicken in Garlic and Tomato Sauce

Ingredients

1/2 kg of Chicken (skinned) to be cut into small pieces and marinated with 1 tsp of salt and 1 tsp of Garlic paste.

1 cup of Tomato sauce.

Oil for frying

4 whole Red chillies.

1 Medium sized Chopped Onion

1 Pinch of Ajinomoto

Method

Take 1 tbsp of oil in non stick kadai.

Fry the chopped onions and the whole red chillies till pink in colour.

Add the marinated chicken fry it till 5-10 minutes.

Then add the tomato sauce in it and cook it in slow flame covered with Lid.

Adding a pinch of ajino motto and simmer it for sometime.

Garnish it with chopped spring onions, corriander leaves.

It can be had with noodles or rice or with chapathi.

Dhania Chicken

Ingredients

1 Kg Chicken (cut into desired sized pieces)
2 large bundles of fresh dhania leaves (washed and chopped fine)
1 bundle of mint (pudina) leaves (washed and chopped fine)
3-4 large onions (chopped fine)
2-3 ginger-garlic paste
3-4 green chillies chopped fine (or add more if you want spicier)
1/4 kg curd
3-4 sp. dhania powder
1 1/2 sp. jeera powder
1/2 sp red chilli powder
Oil & Salt to taste

Method

Mix half the curd, the red chilli powder, and salt and marinate chicken in it for 15 mins.

Saute the onions in a vessel little oil till transparent. then add the ginger-garlic paste and saute.

Add the green chillies, dhania and jeera powder, mix well.

Drain the chicken pieces and add to the cooking mixture, and fry well on high flame for 5 mins., taking care not to burn.

Add the curd left over from the chicken marinade and the other half too, mix well.

Add the dhania and mint leaves, and mix well.

Bring to a boil once, and then cover with a lid and cook on low flame till chicken pieces are cooked.

Serve hot, and grate a little paneer on top if desired.

Spicy Chicken Gravy

Ingredients

Chicken cut into 1" pieces - 2 lbs

Red Chillies 7-8

Onion - 2 medium size

Ginger - 1 1/2" size

Garlic - 1 full big size

Coriander leaf - handful

Coriander powder - 2 tsp

Cloves - 7-8

Cinnamon stick - small size one

Somb - 1 tsp

Tomato - 2 small size

Turmeric powder - 1/4 tsp

Lemon 1

Chicken Masala - 1 tsp

Salt to taste.

Method

Grind Onion ginger, garlic, chillies, coriander leaf, cloves, cinnamon stick, somb and keep aside.

Grind tomato separately.

In a cooker pour little oil and fry onions till golden brown, then add the grounded masala. Once it is done add tomatoes and stir for 5-6 minutes.

To this mixture add coriander powder, turmeric powder, chicken masala, lemon and salt.

Add chicken pieces and cook for 25 minutes.

Goes well with Rice, Chapati, Naan, or Idiappam.

Fast Chicken in Yoghurt

Ingredients

Chicken - 4 lbs small chicken pieces

Fresh yogurt - 2 cups, whipped

Garlic - 6 cloves, paste

Ginger - 2 inches, paste

Onion - 1 large, half sliced and half paste

Light butter - 4 tsp

Green chilli - sliced according to taste

Salt - as preferred

Spices:

Turmeric - 1/2 tsp

Cumin - 1 tsp

Coriander - 1 tsp

Method

Clean the chicken and boil in a pot adding 2 cups water and 1tsp of salt for 10 min.

Then put 4 tsp butter in a non-stick pan and add boiled chicken pieces (keep water aside) and add turmeric and fry them in low flame.

Next add all half of sliced and paste onion, ginger garlic, whole of yogurt and spices and salt.

Mix all properly, and fry them, then add water that was kept aside. Add salt as preferred. Cover and boil it.

When its done few add the remaining ginger ,onion n garlic paste and green chilli, and boil for 2 min.

Keep gravy as preferred, less tastes better.

Serve with rice or roti. Enjoy.

Chicken Curry with Mushroom

Ingredients

500 gms of Minced Chicken

200 gms button Mushrooms

5-6 Green Chillies

1/2 Bunch of Corriander leaves

1 tsp of Pepper & salt to taste

2 Tomatoes Finely chopped for Curries.

2 Tbsp of Onion paste and 1 tablespoon of Ginger Garlic Paste.

1 tsp of Garam Masala powder.

200 ml of refined Oil for frying and Cooking.

Method

Grind the minced chicken into paste with chopped corriander leaves and green chillies with 1/2 teaspoon of Salt in it.

Wash the mushrooms well and boil the mushrooms with pinch of salt in it and drain out the water from it.

Make flat round shaped balls of chicken paste dusted with flour ,adding one boiled mushroom in it and it can be make into ball shape.

Make the balls like this and keep it aside.

Heat the oil in the nNon stick pan and fry the ball till golden brown, keep it aside.

Add the Masalas in it and fry it with tomatoes till it leaves the oil.

Add 1 tsp of salt and turmeric powder to it and put 1 glass of hot water in it.

When it starts boiling add the fried balls in it and boil it for 5-6 minutes in slow flame covered with lid.

Add the garam masala powder in it and simmer it for sometime.

It can be served with Roti or Rice.

Butter Chicken

Ingredients

Chicken - 300 grams, cleaned and cut into small pieces

Cinnamon - 2" pcs

Salt - to taste

Cashew & almond paste - a handful ground smoothly

Ginger & garlic paste - 2 tspns

Onion - one chopped

Turmeric powder - 1/4 tsp

Chilly powder - 2 tsp

Coriander powder - 1 tspn

Orange colour - 1 1/2 tsp

Butter - 3 tspn

Oil - 2 tspn

Tomato puree - 2 tomatoes blended smoothly

Method

Fry onions in oil till transparent.

Add cinnamon and let it fry.

Then add ginger & garlic paste along with a little water.

Stir continuously.

Add turmeric, chilly, coriander powder with salt and mix well.

Pour in tomato puree, cashew & almond paste - mix well with water.

When it starts to boil add the chicken which should be mixed with a little colour.

Then add sufficient water for the chicken to boil.

The gravy should get thick or according to your requirement. Before switching off add butter and serve hot with parathas.

Chicken In Gravy

Ingredients

Chicken - 1/2 kg
Onion -1 medium size (finely chopped)
Tomatoes -2 medium size (finely diced)
Yogurt - 2 tbspn
Ginger -Garlic paste (fresh) - 2 tspn
Turmeric powder - 1 tspn
Red Chilli powder - 1 1/2 tspn
Coriander powder - 1 tspn
Garam Masala powder-1 1/2 tspn
Salt-as per taste
Oil- 2-3 tspn
Coriander leaves- 1 tbspn (finely chopped)

Method

Clean, wash the chicken. Take a bowl mix yogurt, 1/2 tspn of turmeric, red chilli, salt, ginger-garlic paste & garam masala powder. Coat the chicken with this marinade. Let it marinate for 1 hour.

Heat oil in a pressure cooker saute onions to golden brown then add remaining ginger-garlic paste stir for a second then add marinated chicken to it fry for 1 min. Add all powder masalas to the chicken stir add tomatoes, salt, half glass of water pressure cook it for 1 whistle.

Garnish with the coriander leaves and serve hot.

Dum Chicken

Ingredients

150 g chicken cut in to pieces
250 g cashewnuts
250 g onions finely chopped
200 g tomatoes finely chopped
150 g poppy seeds
20 g ginger-garlic paste, 20 g red chilly paste
few chopped coriander leaves
100 ml milk
garam masala
150 ml oil
salt to taste

Method

Grind Cashewnuts & poppy seeds to a fine paste with milk.

Heat oil in a pan and fry the onions till golden brown.

Add ginger-garlic paste.

Add tomatoes & red chilly paste & cook.

Add the cashewnuts & poppy seeds paste & cook till the gravy leaves the oil.

Add the salt. Add the chicken to the gravy & cook till done.

Add garam masala & coriander leaves before serving.

Chicken in White Gravy

Ingredients

0.5 kg Chicken
250 ml Milk
50 gm Garlic paste
50 gm Ginger paste
6 - 7 slit Green Chillies
5 tablespoon Cornflour
1 teaspoon ground Pepper
1 tablespoon Cooking Oil
Salt to taste

Method

Boil the Chicken in milk and salt till the chicken becomes tender.

In a separate pan, heat the oil and lightly fry the ginger & garlic paste and green chillies.

Add the chicken and milk mixture to the pan.

Mix the cornflour in a little cold milk, and add it to the pan, stirring the pan continuously.

When the gravy starts thickening, add the pepper powder, stir the pan a little, and serve hot with rumali rotis.

Chicken in Garlic and Tomato Sauce

Ingredients

1/2 kg of chicken (skinned) to be cut into small pieces and marinated with 1 tsp of salt and 1 tsp of garlic paste.

1 cup of tomato sauce.

oil for frying

4 whole red chillies.

1 medium sized chopped onion

1 pinch of ajinomoto

Method

Boil the Chicken in milk and salt till the chicken becomes tender.

In a separate pan, heat the oil and lightly fry the ginger & garlic paste and green chillies.

Add the chicken and milk mixture to the pan.

Mix the cornflour in a little cold milk, and add it to the pan, stirring the pan continuously.

When the gravy starts thickening, add the pepper powder, stir the pan a little, and serve hot with rumali rotis.

Sweet and Sour Chicken

Ingredients

1/2 kg of chicken (skinned) to be cut into small pieces and marinated with 1 tsp of salt and 1 tsp of garlic paste.

1 cup of tomato sauce.

oil for frying

4 whole red chillies.

1 medium sized chopped onion

1 pinch of ajinomoto

Method

Boil the Chicken in milk and salt till the chicken becomes tender.

In a separate pan, heat the oil and lightly fry the ginger & garlic paste and green chillies.

Add the chicken and milk mixture to the pan.

Mix the cornflour in a little cold milk, and add it to the pan, stirring the pan continuously.

When the gravy starts thickening, add the pepper powder, stir the pan a little, and serve hot with rumali rotis.

Chicken Vindaloo

Ingredients

1 kg. chicken
For Seasoning:
3 sp. ghee
few coriander leaves
1/2 onion finely sliced
Salt to taste

For Vindalu Masala:

grind these ingredients to a smooth paste.
3 sp. jira
12 dry kashmiri chillies
1/2 an inch turmeric
2 pods cardamoms
10 pod garlic
2 tbsp. vinegar

Method

Cut and wash the mutton and make pieces.

Grind masala in vinegar.

Fry sliced onion till brown, add coriander leaves and stir, put masala and fry it. Stir frequently.

Now add meat and salt to taste. cover the dish. Allow the meat to cook in its own gravy.

Stir frequently, so that it does burn. boil the potatoes, peel and cut into fours.

Add them to the meat. Simmer for 10 minutes.

Serve with plain white rice.

Dhania Chicken

Ingredients

1kg chicken (cut into desired sized pieces)
2 large bundles of fresh dhania leaves (washed and chopped fine)
1 bundle of mint (pudina) leaves (washed and chopped fine)
3-4 large onions (chopped fine)
2-3 ginger-garlic paste
3-4 green chillies chopped fine (or add more if you want spicier)
1/4 kg curd
3-4 sp. dhania powder
1 1/2 sp. jeera powder
1/2 sp red chilli powder
salt to taste
oil

Method

Mix half the curd, the red chilli powder, and salt and marinate

Chicken in it for 15 mins. Saute the onions in a vessel little oil till transparent.

Then add the ginger-garlic paste and saute.

Add the green chillies, dhania and jeera powder, mix well.

Drain the chicken pieces and add to the cooking mixture, and fry well on high flame for 5 mins., taking care not to burn.

Add the curd left over from the chicken marinade and the other half too, mix well

Add the dhania and mint leaves, and mix well. bring to a boil once, and then cover with a lid and cook on low flame till chicken pieces are cooked.

Serve hot, and grate a little paneer on top if desired.

Butter Chicken

Ingredients

chicken - 1kg (whole)

butter for batter - 120 gms (approx.)

butter for basting - 125 gms (approx.)

Tandoori masala:

red hot chilli powder - 5 gms

kashmiri chilli powder - 10 gms

green chillies - 20 gms

ginger - 10 gms

garlic - 10 gms

(grind all the spices)

Method

Mix ground masala with butter.

Make cuts or slits on the fleshy parts (breast and legs) of the chicken, and rub in the mixture thoroughly.

Leave it to marinade for 10-12 hours.

Bake till chicken is three-fourths cooked, basting frequently with butter.

Then remove it and fry in butter. Return again to the tandoor for 3-4 minutes.

Keep basting till done.

Chicken Razila

Ingredients

1.200 gm. chicken(breast and leg pieces or boneless)
1/2 kg onion(cut into thin long slices)
one big bunch of dhaniya
7 green chillies (cut into small pieces)
6 elachi
10 kismis
5 teaspoons ginger garlic paste
1tsp dhania powder
1/2 tsps haldi, salt to taste
2 tsps dahi

Method

Apply salt to the onions and keep aside for 5 minutes.

Then squeeze out all the water from the onions and deep fry till golden brown.

Grind fried onion dahi elachi and kismis into fine paste.

In a pan take heat oil add ginger garlic paste, dhaniya powder, chillies, haldi and salt fry for some time

Add chicken and fry for some time till it become little brown then add the onion paste and cook till it leaves oil

Then put hara dhaniya put little water and cook till done.

Gravy should be thick.

Lastly add lime juice and serve

Chicken In Coconut Milk

Ingredients

1 chicken cut in small pieces
1 1/2 cup thick coconut milk
1 cup light coconut milk
1 small onion
2-3 green chillies
1 tablespoon cumin seeds
1 large capsicum
2-3 fresh tomatoes
ginger and garlic paste
2 boiled eggs (cut into halves)
salt to taste
1 lemon juice

Method

Marinate chicken with ginger and garlic paste for 30 minutes then cook them without water just dry them.

In a pan mix light coconut milk, chicken pieces, cut onion into small pieces,

Slit green chillies, peeled and cut tomatoes, cumin seeds bring to boil.

When milk dries add thick coconut milk cook for few minutes and leave some sauce as not to dry all.

Season with chopped capsicum and lemon juice.

Garnish with egg slices and parsley, enjoy with rice or parathas.

Chicken Drumsticks in Pepper Gravy

Ingredients

chicken drumsticks 8 pieces
ginger 1"
garlic 4 flakes
turmeric 1/4 tsp
pepper corns 1/2 tsp (as required)
jeera 1/2 tsp
dhania 1 tsp
tomatoes 2 big
salt as required
onion 1 big
coriander leaves 1 tbs
pudina 1 tbs

Method

Dry roast the pepper corn, jeera and dhania. Finely cut the onions, coriander leaves and pudina and sauti them using 2 tsp of oil. Grind tomatoes, ginger, garlic, roasted pepper corn, jeera, dhania, sauted onion, coriander leaves and pudina.

To the chicken drumsticks add the ground paste, turmeric powder, salt and marinate it for half an hour. Then add 1/2 a cup of water and cook it in the pressure cooker for say 5 minutes.

Then to the pan add butter and then add this cooked chicken drumsticks and simmer it till the gravy thickens to the required consistency. It tastes good with hot rice and chapathi.

Kolhapuri Chicken Curry

Ingredients

1 chicken (cut into 16 pcs)	3 cardamoms
2 potatoes (cut into cubes)	1 star anise
3 tomatoes (chopped)	To grind into a paste
4 stalks lemon grass (bruised)	4 large Bombay Onions
1 stalk curry leaf	4 cloves Garlic
1 large onion (chopped)	3 cm Ginger
4 cups coconut milk (semi thickness)	2 cm fresh Turmeric/kunyit basah
1 cinnamon stick	7 fresh Red Chillies or more
3 cloves	1/2 tsp Cumin seeds (optional)
	3 tbsp Chicken Curry Powder

Method

Dry roast the pepper corn, jeera and dhania. Finely cut the onions, coriander leaves and pudina and sauti them using 2tsp of oil.

Grind tomatoes, ginger, garlic, roasted pepper corn, jeera, dhania , sauted onion, coriander leaves and pudina.

To the chicken drumsticks add the ground paste, turmeric powder, salt and marinate it for half an hour. Then add 1/2 a cup of water and cook it in the pressure cooker for say 5 minutes.

Then to the pan add butter and then add this cooked chicken drumsticks and simmer it till the gravy thickens to the required consistency.

It tastes good with hot rice and chapathi.

Chicken Curry

Ingredients

chicken - 1 - 1.5lb cut into medium sized pieces
onions - 2 big (sliced)
tomatoes - 2 big (sliced)
green chillies - 2 or 3 (optional) slit lengthwise
ginger garlic paste - 2 to 3 tsp
turmeric powder - 1/2 tsp
chilli powder - 2 to 2 1/2 tsp
coriander powder - 1/2 tsp
cumin seed powder - 1/2 tsp (optional)
garam masala - 1 tsp
coconut milk - 3 tbsp
salt - to taste
oil - 5 tbsp
coriander leaves (cilantro) and curry leaves - a little

Method

In a pan, heat oil and add the garam masala and onions. Saute the onions for a while. Then, add the ginger garlic paste and saute.

Then, add the tomatoes, turmeric powder, chilli powder, coriander powder, cumin seed powder, green chillies and salt. Fry this mixture for a while maybe adding a little bit of water.

Then, add the chicken pieces and some water and cover the pan with a lid and allow to cook for 1/2-1hr.

Once the oil starts to come out to the top, stir in the coconut milk and bring to a boil. Add the curry leaves and coriander leaves for garnish.

Serve hot Goes well with rice and rotis.

Chicken Razila

Ingredients

1.200 gm. chicken(breast and leg pieces or boneless)
1/2 kg onion(cut into thin long slices)
one big bunch of dhaniya
7 green chillies (cut into small pieces)
6 elachi
10 kismis
5 teaspoons ginger garlic paste
1tsp dhania powder
1/2 tsps haldi, salt to taste
2 tsps dahi

Method

Apply salt to the onions and keep aside for 5 minutes.

Then squeeze out all the water from the onions and deep fry till golden brown.

Grind fried onion dahi elachi and kismis into fine paste. In a pan take heat oil add ginger garlic paste, dhaniya powder, chillies, haldi and salt fry for some time

Add chicken and fry for some time till it become little brown then add the onion paste and cook till it leaves oil then put hara dhaniya put little water and cook till done.

Gravy should be thick. Lastly add lime juice and serve

Chicken In Coconut Milk

Ingredients

1 chicken cut in small pieces
1 1/2 cup thick coconut milk
1 cup light coconut milk
1 small onion
2-3 green chillies
1 tablespoon cumin seeds
1 large capsicum
2-3 fresh tomatoes
ginger and garlic paste
2 boiled eggs (cut into halves)
salt to taste
1 lemon juice

Method

Marinate chicken with ginger and garlic paste for 30 minutes then cook them without water just dry them.

In a pan mix light coconut milk, chicken pieces, cut onion into small pieces,

Slit green chillies, peeled and cut tomatoes, cumin seeds bring to boil.

When milk dries add thick coconut milk cook for few minutes and leave some sauce as not to dry all. Season with chopped capsicum and lemon juice.

Garnish with egg slices and parsley, enjoy with rice or parathas.

Chicken Drumsticks in Pepper Gravy

Ingredients

chicken drumsticks 8 pieces
ginger 1"
garlic 4 flakes
turmeric 1/4 tsp
pepper corns 1/2 tsp (as required)
jeera 1/2 tsp
dhania 1 tsp
tomatoes 2 big
salt as required
onion 1 big
coriander leaves 1 tbs
pudina 1 tbs

Method

Dry roast the pepper corn, jeera and dhania. Finely cut the onions, coriander leaves and pudina and saute them using 2tsp of oil.

Grind tomatoes, ginger, garlic, roasted pepper corn, jeera, dhania , sauted onion, coriander leaves and pudina. To the chicken drumsticks add the ground paste, turmeric powder, salt and marinate it for half an hour.

Then add 1/2 a cup of water and cook it in the pressure cooker for say 5 minutes.

Then to the pan add butter and then add this cooked chicken drumsticks and simmer it till the gravy thickens to the required consistency. It tastes good with hot rice and chapathi.

Kolhapuri Chicken Curry

Ingredients

1 kg chicken
2 tsp sankleshwari red chilli powder
3-4 tsp oil
1/2 tsp turmeric powder
4 tsp curds
1 chopped onion
2 tsp coriander powder
1 tsp garam masala powder
coriander
salt

Method

Marinate chicken with curds, salt, turmeric powder for 2 hours.

In oil, add onions and fry till golden brown.

Add chicken and fry well. Add 1 litre of hot water and let cook on medium flame.

When almost cooked remove and keep aside. Separately heat oil and add ground masala, garam masala powder and the chicken.

Keep stirring till oil starts separating from masala.

Cook till done and garnish with coriander. Serve hot.

Turmeric Chicken Curry

Ingredients

1 kg chicken
2 tsp sankleshwari red chilli powder
3-4 tsp oil
1/2 tsp turmeric powder
4 tsp curds
1 chopped onion
2 tsp coriander powder
1 tsp garam masala powder
coriander
salt

Method

Marinate chicken with curds, salt, turmeric powder for 2 hours.

In oil, add onions and fry till golden brown.

Add chicken and fry well. Add 1 litre of hot water and let cook on medium flame.

When almost cooked remove and keep aside. Separately heat oil and add ground masala, garam masala powder and the chicken.

Keep stirring till oil starts separating from masala.

Cook till done and garnish with coriander. Serve hot.