



Hyderabadi Style Chicken 65 Recipe

Ingredients

- Sachets MAGGI Masala-ae-Magic (6 Grams)
- gms Chicken (Cut Into Small Pieces)
- Teaspoon Ginger Paste
- Teaspoon Garlic (Crushed)
- 1/2 1/2 Teaspoon Amchur Powder (Dry Mango Powder)
- Tablespoons Refined Wheat Flour
- Egg (Beaten)
- 1/2 1/2 Teaspoon Kashmiri Chilli Powder
- ml Oil
- Green Chillies (Slit)
- Curry Leaves
- Tablespoons Coriander Leaves (Chopped)

Instruction

1. Prepare ingredients as mentioned in the list. In a bowl, mix the chicken, ginger paste, garlic paste, amchur powder, corn flour, beaten egg and chilli powder. Add the MAGGI Masala-ae-Magic and let it marinate for half an hour.
2. Heat oil in a pan and fry the green chillies and curry leaves. Once done, remove and keep them aside.
3. In the same pan, fry the marinated chicken. Once done, transfer into a frying pan and add the beaten curd and chilli powder. Mix well and simmer for a minute.
4. Serve hot, garnished with the fried green chillies, curry leaves and coriander leaves.

Nutrition

Carbohydrates	5.63 g
Energy	421.42 kcal
Fats	35.35 g
Protein	20.47 g

38 Minutes

5 Servings