



Chicken Caldine Recipe

Ingredients

- Sachets MAGGI Coconut Milk Powder
- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- gms Chicken (cut into small pieces)
- Cups Water
- Tablespoons Ginger-Garlic Paste
- Tablespoons Vinegar
- Teaspoon Turmeric Powder
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- Tablespoon Coriander Seeds
- 1/4 1/4 Teaspoon Whole Black Pepper
- Cloves
- Inch Cinnamon (1 Inch Pieces)
- 1/2 1/2 Teaspoons Cumin Seeds
- Cloves Garlic (Chopped)
- gms Ginger (Grated)
- Tablespoons Oil
- Onions (cut into quarters)
- Tomato (Chopped)
- Tablespoon Vinegar
- Green Chillies (Slit)
- Pinch Salt

Instruction

1. Marinate chicken pieces with marination ingredients and 2 MAGGI magic cubes (Chicken) for 30 min.
2. Dissolve MAGGI Coconut Milk Powder in 3 cups of warm water. Grind together all ingredients for masala paste and keep aside.
3. Heat oil in a pan, add chopped onions and sauté till translucent. Add tomato and cook till soft.
4. Add the marinated chicken, ground masala paste and mix well. Sauté for 5 minutes, then pour in prepared MAGGI Coconut milk and stir well. Add the remaining 2 MAGGI magic cubes (Chicken), vinegar, green chillies and adjust salt to taste.
5. Pressure cook for 5 minutes after the first whistle.
6. Serve hot with steamed rice.

Nutrition

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| Carbohydrates | 9.44 g |
| Energy | 325.79 kcal |
| Fats | 325.79 kcal |
| Protein | 325.79 kcal |

56 Minutes