

Chicken Roast



Ingredients Quatity Chicken ☐ 600g

Ginger Garlic Paste ☐ 1 tsp

Onion [as paste]

4 medium-sized Tomato [as paste] ☐ 2 medium-sized

Coriander Leaves 2 tbsp

Turmeric Powder ☐ 1/4 tsp

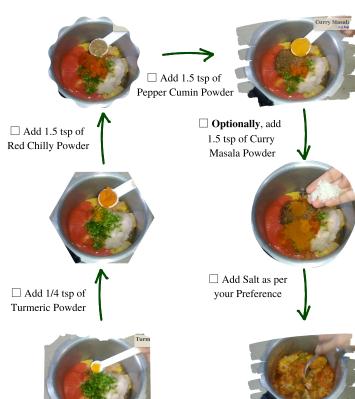
Red Chilly Powder ☐ 1.5 tsp

Pepper Cumin Powder ☐ 1.5 tsp

Curry Masala Powder 1.5 tsp [Optional]

Salt
as needed

Oil 🗌 as needed



 \square Add 1 tsp of

Ginger Garlic Paste

☐ Take 600gm of boneless Chicken in a Pressure Cooker



Step 1 - Pre-Cooking Chicken



 \square Add 2 tbsp of Coriander Leaves



☐ Mix it well and close the pressure Cooker



☐ Add prepared Onion Paste



☐ Add prepared Tomato Paste



 \square Keep the Flame at medium-high heat and wait for 3 whistles. Pre-cooked chicken is ready



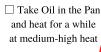


☐ Add all the pre-cooked Chicken piece by piece along with gravy



☐ Shallow fry the chicken until it gets roasted





Step 2 - Making Chicken Roast



Scan 4 Video





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