



Ingredients for Chicken 65

- Boneless Chicken ☐ 300g
- Ginger Garlic Paste ☐ 1 tbsp
- Corn Flour ☐ 3 tbsp
- Rice Flour ☐ 1 tbsp
- Chilly Powder ☐ 1 tsp
- Rice Flour ☐ 2 tsp
- Salt ☐ As needed
- Lemon ☐ 1 [Juice Extract]
- Garam Masala ☐ 1/2 tsp
- Oil ☐ For heating



Step 1 - Chicken Marination

- ☐ Take 300gm of boneless chicken in a bowl.



- ☐ Add 1 tbsp of ginger garlic paste.



- ☐ Add 3 tbsp of cornflour.



- ☐ Add 1 tbsp of rice flour,



- ☐ Add 1 tsp of chilly powder.



- ☐ Additionally, put 2 tsp of kashmiri chilly powder.



- ☐ Marinate overnight in the refrigerator or at least for 1 hour.



- ☐ Mix it well in such a way that all pieces of chicken get coated well.



- ☐ Add 1/2 tsp of garam masala.



- ☐ Add extract lemon juice of one piece.



- ☐ Add salt as per your preference.



Step 2 - Making Chicken 65

- ☐ Take a vessel and pour oil for frying. Keep the flame with medium-high heat.



- ☐ Drop the marinated chicken pieces one by one in hot oil.



- ☐ Flip it over after few minutes. Fry till it gets golden brown.



- ☐ Now the Chicken 65 is ready for serving!

