

## Ingredients for Pepper Chicken

- Gingelly Oil ☐ 2 tbsp
- Fennel Seeds ☐ 1/4 tsp
- Shallots ☐ 150g [finely chopped]
- Curry Leaves ☐ Few
- Ginger Garlic Paste ☐ 1 tbsp
- Turmeric Powder ☐ 1/4 tsp
- Garam Masala ☐ 1/2 tsp
- Chicken ☐ 1/2 kg
- Salt ☐ As needed
- Coriander Leaves ☐ Some



## Ingredients for Masala Powder

- Pepper ☐ 1 tsp
- Fennel Seeds ☐ 1 tsp
- Cumin Seeds ☐ 1 tsp

### Step 1 - Making Masala Powder

- ☐ Take a clay pot and put 1 tsp of pepper in it.



- ☐ Add 1 tsp of fennel seeds.



- ☐ Add 1 tsp of cumin seeds.



- ☐ Dry roast it for 2-3 minutes with low flame.

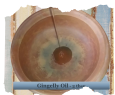


- ☐ Grind it to a powder using mixie. Keep this masala powder aside for later use.



### Step 2 - Making Pepper Chicken

- ☐ Retake a clay pot and pour 2 tbsp of gingelly oil into it.



- ☐ Put 1/4 tsp of fennel seeds.



- ☐ Put 150g of finely chopped shallots.



- ☐ Add few curry leaves.



- ☐ Fry it for 5 minutes.



- ☐ Add 1 tbsp of ginger garlic paste.



- ☐ Saute it till the raw smell goes out.



- ☐ Cover and cook it for 20 minutes with a low flame.



- ☐ Add little water to it.



- ☐ Add and mix some salt as per your preference.



- ☐ Add 1/2kg of chicken and mix it well.



- ☐ Fry it for a minute altogether.



- ☐ Add 1/2 tsp of garam masala.



- ☐ Put 1/4 tsp of turmeric powder.



- ☐ Open the cover and check whether it is cooked well.



- ☐ Add the masala powder made in step 1.



- ☐ Mix it well and cook for 5 minutes.



- ☐ Add some curry leaves.



- ☐ Add and mix it coriander leaves.



- ☐ Now the pepper chicken is ready to serve! Enjoy it with rasam rice.

