

Delhi-style Fried Chicken



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Ingredients for Fried Chicken		Ingredients for Fried Chicken [cont]			
Chicken ☐ 1 kg Lemon Juice ☐ 4 tbsp Ginger Garlic Paste ☐ 2 tbsp Salt ☐ As needed Chilly Powder ☐ 1 tbsp Coriander Powder ☐ 1 tbsp Cumin Powder ☐ 1/2 tsp		Pepper Powder			
Add 1 tbsp of coriander powder Add 1 tbsp of chicken in a bowl Add 1 tbsp of chicken in a bowl Add 1 tbsp of chicken in a bowl Add 2 tbsp of chilly powder. Add 2 garlic ging and mix	Add 1/2 tsp of pepper powder. Make slits on all the pieces. Libsp of ger paste it well.	Add required salt and mix it well.		Add 2 tbsp of cornflour. 2 tbsp of rd.	
☐ Heat oil for deep frying. Keep the flame with medium heat. ☐ Add the marinated chick pieces one by o and do not mix immediately for minutes.	Flip it over then and there. Fry it for 4-5 minutes. You tho chic from t 2-3	☐ Keep with med heat this it agai	the flame dium-high time. Fry in for 1 nute. Now the cri Fried Chicken ready! Fry the in batches.	is	