

### Ingredients

Quantity	Measure	Ingredients
1	Kilogram	Chicken Boneless
12	Nos	Chillies, Green
2	Teaspoon	Chilly Powder, Red
5	Tablespoon	Cooking Oil
2	Teaspoon	Corn Flour
2	Teacup	Curds
1	Nos	Eggs
2	Teaspoon	Flour, Maida - (American Pillsbury)
1	Teaspoon	Garam-Masala
3	Teaspoon	Ginger Garlic Paste
3	Teaspoon	Lime Juice
1	Medium	Onion
4	Drops	Red Food Colour
1	Salt-Spoon	Salt

### Method

Mix corn flour, all purpose flour, egg, ginger garlic paste, chili powder and salt to thick batter. Add water if required.

Add chicken pieces to the batter and marinate for an hour.

Deep fry the marinated chicken pieces till they turn golden.

Heat 4 tsp. oil in a sauce pan and add slit chillies, yogurt, garam masala, red color, little salt and fried chicken pieces.

Fry for 4-5 minutes and remove from heat. Add lime juice, mix well ,garnish with onions and serve hot.

A Spicy Andhra specialty goes very good with rice.