

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1.5	Kilogram	Chicken	Washed
2		Tablespoon	Ginger Garlic Paste	For marinade
6		Flakes/Seeds/Cloves	Garlic	Finely minced
6		Medium	Chillies Green	Finely minced
1		Inch	Ginger	Finely minced
3		Tablespoon	Cooking Oil	For frying masala
3		200 g	Onions	Sliced for frying
1		Teaspoon	Garam-Masala	For taste
1		Teaspoon	Vinegar	For taste
1		Salt-Spoon	Salt	For taste
1		Nos	Coconut	Scraped

### Method

Wash the chicken and cut in small pieces or suitable to your liking. Apply ginger garlic paste, and keep in the refrigerator for two hours.

Prepare the sliced and minced masalas.

Put oil in a dekchi, and heat it. When hot, fry the onions till they turn brown, and then add the minced masala and fry. Add the meat and garam masala with a little hot water when the masala is fully fried and boil till it turns dry and the meat absorbs the masalas. Put vinegar and salt to taste when the meat is dry. Add the scraped coconut and mix well.