

### Ingredients

| Quantity: | Measure:   | Ingredients:      | Description:         |
|-----------|------------|-------------------|----------------------|
| 500       | Grammes    | Chicken Boneless  | cut in medium pieces |
| 1, 1/2    | Teacup     | Curds             | For marinade         |
| 2         | Tablespoon | Cooking Oil       | Heat oil             |
| 1         | Teacup     | Onions            | Sliced               |
| 1         | Tablespoon | Garlic Paste      | Add                  |
| 2         | Tablespoon | Ginger Paste      | Add                  |
| 2         | Teaspoon   | Ajwain, Vovom     | powdered             |
| 1         | Teaspoon   | Cardamom Powder   | Add                  |
| 1         | Teaspoon   | Cinnamon Powder   | Add                  |
| A         | Pinch      | Nutmeg powder     | optional             |
| 3         | Medium     | Chillies Green    | finely chopped       |
| 5         | Slices     | Lime (fresh)      | sprinkle lemon juice |
| Some      | Slices     | Capsicums - Green | Garnish              |
| 1         | Salt-Spoon | Salt              | for taste            |

### Method

Marinate the Chicken pieces in curds for about 2 hours.

Heat oil in a fry pan and fry the onion slices lightly.

Add ginger and garlic paste and fry for 1-2 minutes.

Add chicken pieces and stir for a few minutes.

Mix all powdered spices and finely chopped green chillies with the chicken.

Put in a microwave oven and grill under low to medium heat, until the Chicken is done and the

gravy almost dries up. When done, remove and sprinkle lemon juice from top. and garnish with lime and capsicum slices