

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Whole	Chicken	Cleaned
2		Tablespoon	Flour, All Purpose	For coating
1		Teaspoon	Chilly Powder, Red	For Marindade
1		Teaspoon	Pepper Powder	For Marindade
2		Tablespoon	Lime Juice	For Marindade
2		Teaspoon	Ginger Garlic Paste	For Marindade
		As Required	Salt	
2		Teaspoon	Olive Oil	
		As Required	Butter	For coating the

Method

Clean, wash and cut the chicken in suitable pieces and keep them aside for marinating.

Take a bowl and mix all of the ingredients mentioned for marinade with the all purpose flour and allow to marinate for 3-4 hrs.

Smear the insides of a large baking dish with a little butter, and then place the marinated chicken pieces with adequate spacing.

Drizzle a bit of olive oil on top and set the dish in the preheated oven at 400°F for 35 minutes.

After 35 minutes, remove the baking dish from the oven, turn the pieces to the other side.

Drizzle in some more olive oil and sprinkle some black pepper powder and salt

Put back in the oven for another 20 minutes or until crispy and golden on all sides.

Serve hot with sliced onions and lime slices.