

Ingredients				
	Quantity:	Measure:	Ingredients:	Description:
	1	Medium	Chicken	Wash and cut into 1 inch cubes
1		Big	Tomatoes	For Stuffing - finely chopped
2		Medium	Onions	For Stuffing - finely chopped
2		drops	Potatoes	For Stuffing - chopped
2		Medium	Carrots	For Stuffing - finely chopped
1/2		Teacup	French beans	For Stuffing - finely chopped
1/2		Teacup	Green Peas	For Stuffing - finely chopped
1/2		Inch	Ginger	For Stuffing - finely chopped
3		Flakes/Seeds/Cloves	Garlic	For Stuffing - finely chopped
3		Medium	Chillies Green	For Stuffing - finely chopped
2		Tablespoon	Lime Juice	For Stuffing -
		Little	Salt	for taste
		Little	Pepper Powder	for taste
		Few	Coriander Leaves (Kothmeedira)	finely chopped
5		Nos	Cashew Nuts	finely chopped
3		Tablespoon	Ghee	For Stuffing -
1		Sprigs/Twigs	Mint Leaves (Pudina)	For stuffing
Method				

- # Wash the chicken
- # Marinate the chicken with salt and keep aside for 1/2 hour
- # Boil carrots, potatoes, french beans and green peas.
- # Make ginger garlic and chillies paste
- # Heat oil in a pane and fry onions.
- # Then add ginger-garlic-chilli paste
- # Add tomatoes, mint leaves, boiled vegetables, lemon juice, salt and pepper and fry for a few minutes.
- # Take it from the gas and let it cool
- # Stuff the chicken with the above masala and then stitch.
- # Heat 1 tbsp. of ghee and fry the chicken till it become brown.
- # Cook the stuffed chicken in water till it is done.