

Baked Chicken

Ingredients

- Chicken
1 kg (Deskinmed and cut into medium pieces)
- Onion-1 (medium-sized and chopped)
- Green Chilli-3 (chopped)
- Ginger-1 inch
- Garlic-1 pod (1 piece)
- Coriander Leaves-2 tbsp (chopped)
- Mint Leave -1 tbsp (chopped)
- Tomato-1 (chopped)
- Pepper Powder -¼ tsp
- Garam Masala -¼ tsp



Preparation Guide

Put all the spices and vegetables in a blender and make a paste of it, add a little water to adjust consistency. Smear this paste on the chicken and marinate it for 30 minutes.

This can be cooked in one of two ways-

Method 1-

- Place the marinated chicken in a pressure cooker, do not add water to it.
- Close the lid and on a medium flame cook it for one whistle. (In other words, boil it for 20 to 25 minutes)
- Switch off the flame and wait for the pressure to normalize.

Method 2-

- Place all the chicken in a pan or a kadai.
- Place a lid on it and cook on a medium flame, add water to adjust consistency.