



Chilli chicken, submitted by Vishwash Needhan Gunasegaran from TI Freising

“My favorite and special recipe for all occasions.

The only time when all my friends are in the kitchen is when I cook chilli chicken. The chicken disappears as soon as I take it out of the pan.”

Ingredients:

- 1 egg (white yolk)
- 500 g chicken
- 2 tsp. chilli chicken masala (optional)
- 1/2 tsp. chili powder
- 1/2 tsp. coriander powder
- 1/2 tsp. garam masala
- 1 tsp. corn flour
- Salt as per taste
- Half a lemon
- Half an onion (finely chopped)
- Oil as per taste
- 50 g ginger
- 3 garlic cloves
- 2 tsp. curd
- 1/4 tsp. turmeric powder

Chilli chicken

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Serves: 4-6 people



Prep: ~20 mins



Cook: ~15 mins



Method:

1

Chop the chicken into small pieces. Add turmeric powder, curd, ginger garlic paste and all spices. Mix thoroughly.

2

Leave to marinate for at least one hour.

3

Add corn flour. Deep fry the chicken, and serve with onions seasoned with lemon juice.