

CHICKEN CHILLI



By Food lovers recipes

CHICKEN CHILLI

750 grams chicken cut up.washed n drained..

1 tsp chilli powder

1 tsp blackpepper powder...(i use freshly ground)

Salt to taste...

Add salt last

1tblspoon garlic n ginger paste

1 tsp green chilli paste

2 curry spoons chilli sauce ..

(I use either the packo or maggi chilli sauce)

1 curry spoon light soya sauce

Half tsp yellow color

Merinade few hours or overnight

In a pot heat 2 n half curry spoobs oil.

Add 4 chopped garlic cloves and 1 chopped green pepper and a few whole blackpeppercorns..fry till garlic change color.

Add chicken with all the merinade..cook till done.

Mix 1 tblspoon maizena with less then quarter cup water add to pot gravy will thicken

If too thick add water to gt ur gravy to the consistency u want..

Source and Photo: AMINA WACKIE SHAIKH

ENJOY