

## METHOD OF PREPARATION - CHILLI CHICKEN

**VERY IMPORTANT: No need to add Salt, Red chilli, Ginger, Garlic or anything else apart from the ingredients given below. Increase all quantities proportionally for serving more than 5 persons. Follow instructions given below as it is for best results.**

### **Ingredients Required for 5 persons.**

Chicken, <i><b><u>boneless, skinless, cut into very small pieces</u></b></i>	1/2 kg / 1 lb
Egg	1
Green chillies – Diced finely	5
Cooking oil	Enough for deep frying Chicken
Capsicum/Bell Pepper – Cut into 12 pcs	1 Big / 50 Gms
Onion – Cut into 12 pcs	1 Big / 125 Gms
Cilantro/Kothmir/Hara Dhanya – Finely diced	1 Small bunch / 10 twigs
Mint leaves/Pudina – Finely diced	1 Small bunch / 10 twigs
<b>Ustad Banne Nawab's Hyderabad Chilli Chicken Masala</b>	<b>1 packet</b>

### **STEPS OF COOKING:**

1. In a bowl mix chicken thoroughly with only One Tablespoon water, entire masala of pouch # 1, One egg and marinate for one to two hours.
2. In a kadai (wok), heat enough oil for deep frying chicken.
3. Put marinated chicken pieces one by one into the heated oil and **on high flame, deep fry till the chicken starts changing colour. This process takes between 3 to 5 minutes only, because if fried more than that, the pieces will get stiff.** Remove and allow pieces to cool down.
4. **Mix and Whip** ingredients of pouch # 2 in 125 ml / Half glass of water **thoroughly** into a watery paste and keep aside.
5. Transfer oil left over after frying chicken into a bowl leaving only 4 tablespoons/60 ml in the kadai (wok), heat it, add sliced capsicum/Bell Pepper and onion and fry for 3 to 5 minutes or till they lose their rawness. (Should not be over or under fried).
6. Add diced green chillies and fry for further 2 to 3 minutes.
7. Add watery paste of pouch # 2, mix thoroughly and let it come to a boil. (About 30 seconds only, not more than that.)
8. Add entire chicken, Cilantro/Kothmir/Hara dhanya and Mint leaves/Pudina and stir fry vigorously and continuously till all the water is absorbed completely. Remove and serve.