



**CHICKEN  
PASANDA....ALSO GREAT  
WITH LAMB AND VEGE-  
TABLES**

500G CHICKEN PIECES

MARINADE

100G YOGURT

SALT TO TASTE

2 TBS GROUND CORIAN-  
DER

1 TSP TURMERIC

QUARTER TEASP CHILLI  
POWDER

1 TSP PAPRIKA

2-3 GREEN CHILLIES. DESEEDED AND FINELY CHOPPED [ OPTIONAL]

1 ONION GROUND TO PASTE

3-4 GARLIC PASTE

2 TEASP GINGER PASTE

2 TBS GROUND ALMONDS

MIX ALL ABOVE TOGETHER AND ADD THE CHICKEN  
MARINATE OVER NIGHT OR AL LEAST 3-4 HOURS

2 TBS OIL.

1 TSP CUMIN SEEDS

2-3 BROWN CARDAMOM

2 BAY LEAVES

1-2 TSP CINNAMON

5-6 CLOVES

1 ONION CHOPPED

HALF CUP WATER

HALF TEASP GARAM MASALA

CORIANDER LEAVES TO GARNISH

HEAT OIL ADD, CUMIN SEEDS,CARDAMOM,BAY LEAVES,CINNAMON AND  
CLOVES.

WHEN CUMIN SPLUTTERS ADD ONION AND COOK UNTIL GOLDEN. ADD  
CHICKEN IN ITS MARINADE, WATER AND GARAM MASALA. PLACE LID ON  
AND OVER MEDIUM HEAT COOK UNTIL CHICKEN IT TENDER. REMOVE LID  
AND RAISE HEAT, COOK UNTIL IT THICKENS. MAKE SURE TO STIR OCCA-  
SIONALLY TO AVOID IT STICKING. GARNISH WITH FRESH CORIANDER.  
ENJOY

