

Ingredients

Quantity	Measure	Ingredients	Description

Method

Wash the chicken, and cut it in four parts and keep aside.

Pare the potato and cut it in slices and keep aside.

Heat oil.

Fry potato and chicken and keep aside.

Fry onion and garlic paste in the excess oil of wok.

Add tomato purée and Soya sauce.

Cook well.

When oil gets separated from the gravy pour a cup of water.

Strain the gravy with a wire strainer.

Mix flour in water and add to the gravy.

Bring to a boil. Add salt

Coat the chicken with gravy.

Place in a pie dish and bake in 180°C temperature.