

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Chicken	Cut in large pieces
2		Large	Onion	Peeled, and sliced
2		Medium	Tomatoes	Washed and Cut
2		Teaspoon	Pepper Powder	To apply
2		Teaspoon	Garam-Masala	To apply
1		Tablespoon	Ghee	To apply
1		Tablespoon	Vinegar	To apply
1		Tablespoon	Ginger Garlic Paste	To apply
		As Required	Salt	To taste
3		Medium	Potatoes	boiled and peeled

Method

Cut the chicken in pieces of your choice, and wash them. After drying the pieces with a kitchen towel, apply the mixture of all the ingredients: (pepper powder, garam masala, vinegar and ghee, salt to taste and ginger garlic paste) and marinate it for about 2 hours.

Place the pieces of the chicken, the onion slices and the tomatoes pieces in an oven dish with the pieces of boiled potatoes and place it in the oven, and when the chicken is browned well, remove. You may baste the chicken with some extra ghee if needed.