Ingredients

8	Medium	Chillies Green
1.25	Inch	Ginger
10	Flakes/Seeds/Cloves	Garlic
1	Tablespoon	Coriander/Dhania
1	Teaspoon	Jeera/Cumin Seeds
Half	Teaspoon	Garam-Masala
1	Tablespoon	Lime Juice
1250	Grammes	Chicken
3	Tablespoon	Cooking Oil
3	Medium	Onion Leeks-Spring Onions
6	Medium	Potatoes
4	Large	Tomatoes

Method

Grind the ginger, garlic and all the spices including the green chillies/peppers and half chopped onions, to a fine paste, in the lemon juice, adding salt to taste.

Cut the chicken at the joints and the torso in four, apply the ground spices to the chicken pieces.

Marinate the chicken for 2 hours.

Heat oil in a pan on medium flame and sauté the rest of the chopped onion. Fry the chicken pieces, turning them over both the sides till the pieces are browned and cooked (approx. 20 minutes.).

In a separate pan, heat 1 table spoon oil and fry potatoes and then very lightly the halved tomatoes. Serve the chicken with the fried potatoes and tomatoes.