

Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grammes	Chicken Boneless	Cut in cubes
1/2	Teacup	Curds	Hung and drained
1/2	Teaspoon	Garam-Masala	For Marinade
1	Teacup	Onions	Grind, For Marinade
1	Teaspoon	Garlic	Grind, For Marinade
1	Teaspoon	Ginger	Grind, For Marinade
200	Grammes	Coriander Leaves (Kothmeera)	Grind, For Marinade
	As Required	Chillies Green	Grind, For Marinade
	As Required	Salt	to taste, For Marinade
f	Tablespoon	Lime Juice	to taste, For Marinade

Method

Oven temp: 400 F-200C

Grind the onions, garlic, ginger, coriander leaves and green chillies, to a fine paste. Mix in the salt, hung curd and lemon juice.

Marinate the chicken cubes in the paste for 3-4 hours, stirring a few times, to see that the cubes are uniformly coated.

Place on a drip tray and bake in a pre-heated oven for 15-20 minutes.