

### Ingredients

Quantity:	Measure:	Ingredients:	Description:
500	Grammes	Chicken Boneless	cut in medium pieces
1, 1/2	Teacup	Curds	For marinade
2	Tablespoon	Cooking Oil	Heat oil
1	Teacup	Onions	Sliced
1	Tablespoon	Garlic Paste	Add
2	Tablespoon	Ginger Paste	Add
2	Teaspoon	Ajwain, Vovom	powdered
1	Teaspoon	Cardamom Powder	Add
1	Teaspoon	Cinnamon Powder	Add
A	Pinch	Nutmeg powder	optional
3	Medium	Chillies Green	finely chopped
5	Slices	Lime (fresh)	sprinkle lemon juice
Some	Slices	Capsicums - Green	Garnish
1	Salt-Spoon	Salt	for taste

### Method

Marinate the Chicken pieces in curds for about 2 hours.

Heat oil in a fry pan and fry the onion slices lightly.

Add ginger and garlic paste and fry for 1-2 minutes.

Add chicken pieces and stir for a few minutes.

Mix all powdered spices and finely chopped green chillies with the chicken.

Put in a microwave oven and grill under low to medium heat, until the Chicken is done and the

gravy almost dries up. When done, remove and sprinkle lemon juice from top. and garnish with lime and capsicum slices