

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Chicken	Clean - 1
1		Big	Tomatoes	Boil - Stuffing in
2		Medium	Potatoes	Boil and chop
2		Medium	Carrots	Boil and chop
Half		Teacup	French beans	Boil and chop
Half		Teacup	Green Peas	Boil and chop
8		Flakes/Seeds/Cloves	Garlic	Finely chopped
1		Inch	Ginger	Finely chopped
3		Medium	Chillies Green	Finely chopped
2		Medium	Onions	Finely chopped
3		Tablespoon	Cooking Oil	For frying
5		Nos	Cashew Nuts	chopped to mix
1		Tablespoon	Coriander Leaves (Kothmeeth)	chopped to mix
1		Twigs/Sprigs	Mint Leaves (Pudina)	to mix
2		Tablespoon	Lime Juice	to mix

Method

Clean the chicken from inside and outside, wash it and then marinate it in salt for about half an hour.

Boil carrots, potatoes, French beans and green peas and drain and keep aside. Cut these into small cubes.

Prepare garlic, ginger and green chilly paste

Dice onions in fine cubes, and fry them in hot cooking oil. Add to it the ginger-garlic-chilly paste till well done. Dice tomatoes in small cubes and fry, with mint leaves and the boiled vegetables fry for some time. Add lime juice, salt, pepper, and fry for a few minutes. Taste and add what is lacking.

Remove it from the stove and let it cool

Slit open the belly of the chicken and stuff it with the above and then stitch. the opening so that the contents do not come out. Heat 1 tbsp. of ghee and fry the chicken. till it become brown. Add some boiling water and cook till it is done.