

Chicken Thighs with Plum



Ingredients:

- 4 chicken thighs (boneless)
- 1 tsp ginger paste
- ½ garlic paste
- 1 tbsp Worcestershire sauce
- 2 tbsp soy sauce
- 1 tsp sesame oil
- 1 tbsp lemon juice
- ½ tsp mustard powder
- 1 onion (sliced)
- 1 tsp sugar + 3 tbsp Worcestershire sauce
- 1 cup Chatkhaar Plum Chutney

Method:

- Marinate chicken thighs with ginger, garlic, 1 tbsp Worcestershire sauce, soy sauce, sesame oil, lemon juice and mustard powder for about an hour.
- Heat grill pan on high.
- Place the thighs and cook for about 3 mins on each side. Good grill marks must appear.
- Once done, put aside.
- In the same pan, add in the onions along with sugar and 3 tbsp Worcestershire sauce and cook till onions are caramelized