

Hara Masala Chicken



Ingredients:

- 1 whole chicken cut in to 8 pieces and scored
- 2 cups yogurt
- ½ cup Chatkhaar Green Chilli Chutney
- 1 tsp garlic paste
- ½ cup chopped coriander
- ½ tsp cumin

Method:

- Marinate the chicken with all of the above ingredients in an air tight container for about 3-4 hours.
- Place all of the mixture in a pot and cook on a very low flame till the chicken is cooked through.
- (you may cook further or not depending on how much gravy you want)

Serve hot with zeera rice.