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**Murgh Jalfrezi**

## Ingredients

3lb. Whole chicken  
4 medium onions  
2tsp. Red chili powder  
7oz. Yoghurt  
0.5oz. Fresh coriander, chopped  
1tsp. Garam masala  
4 green chillis, seeds removed, chopped  
Hayat ghee for frying  
For the marinade: 3.5oz. Yoghurt  
2tbsp. Garlic, chopped  
2 tbsp. coriander powder  
½tsp. turmeric powder  
2 tbsp. ginger, chopped  
Juice of 2 lemons

## Preparation

- 1 For the marinade: combine all the ingredients and mix thoroughly
- 2 For the marinade: Cut chicken pieces and marinate in the refrigerator overnight
- 3 Heat the hayat ghee in a Dutch oven or thick based frying pan and fry the onion until golden brown
- 4 Remove the onion from the pan and set to one side
- 5 Fry the chicken in the same pan until it is almost cooked and browned
- 6 Add the leftover marinade and saute again
- 7 Whisk the chili powder in the yoghurt and add to the chicken
- 8 Add the fried onion and green chillis
- 9 Cover and cook on a low heat for 10-12 minutes until the chicken is cooked through
- 10 Serve garnished with coriander leaves and garam masala

## Cooks Note

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