



---

Posted on 23 October 2012  
*by Afsheen Arif*

## Chicken Pasanda

## Ingredients

Boneless chicken breast ½ kg flatten like pasandas  
Salt 1 tsp heaped  
Yogurt 1 cup heaped  
Coconut milk powder 2 tsp  
Ginger garlic paste 1 ½ tsp  
Chili powder 1 ½ tsp  
Green cardamom grinded ½ tsp  
Roasted gram grinded 1 tbsp  
Poppy seeds grinded 1 tbsp  
Allspice 1 tsp  
Onion chopped ½ cup  
Oil ½ cup

## Preparation

- 1 Marinate chicken pasanda with Salt 1 tsp heaped, Yogurt 1 cup heaped, Coconut milk powder 2 tsp, Ginger garlic paste 1 ½ tsp, Chili powder 1 ½ tsp, Green cardamom grinded ½ tsp, Roasted gram grinded 1 tbsp, Poppy seeds grinded 1 tbsp, Allspice 1 tsp for 30 minutes, heat oil fry onion light golden add in marinated chicken pasanda, cover and cook till tender and oil floats on top, serve garnish with chopped coriander and green chilies.

## Cooks Note

---