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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