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Crispy Fried Chicken



Ingredients

1/2 Chicken leg and breast pieces
1 tsp ginger paste
1 tsp garlic paste
Salt as per taste
Black pepper powder as per requirement
1/2 tsp red chilli powder
1/2 tsp garam masala powder
1/2 tsp chat masala powder
Oil
1 cup cornflakes
1 cup bread crumbs
1 egg beaten

Preparation

- 1 Heat a pan add chicken pieces, ginger and garlic paste, a little red chilli powder, a little black pepper powder, salt chat masala, garam masala and a little water and cover and cook for 5-7 minutes, till tender.
- 2 Remove the chicken pieces.
- 3 Mix the bread crumbs and cornflakes and crush lightle with your hands.
- 4 Heat the oil in a wok.
- 5 Coat the chicken pieces in egg then coat it with cornflakes. Once again coat with egg and cornflakes and deep fry on a low flame till golden brown.
- 6 Remove in a plate. Serve hot with or without sauce.
- 7 Note: You can serve with potato wedges and french fries for kids.

Cooks Note

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