

Posted on 30 December 2013

by Sujata Menon

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

http://www.baawarchikhana.blogspot.ae [6]