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Pepper Chicken



Ingredients

4 tsp Peppercorn
3 Cloves
1 tsp Cumin seeds
1 tsp Fennel seeds
6 flakes Garlic
1" Ginger
1 Onion chopped
1 Tomato chopped
1 cup chopped coriander leaves
1/2 tsp turmeric powder
Salt to taste
1/2 kg Chicken (cut into pieces)
3 tbsp Oil
50 gm shallots (small onion) peeled
1 sprig curry leaves

Preparation

- 1 Blend all ingredients, except chicken, oil, shallots and curry leaves to a smooth paste. Add chicken. Set aside for an hour.
- 2 Heat 2 tbsp oil in a pan. Add chicken with the marinade.
- 3 Cover and cook on medium heat till chicken is done and then cook uncovered until gravy is thick and coats the chicken.
- 4 To make the tempering saute shallots and curry leaves in 1 tbsp oil. Add to the chicken and serve hot.

Cooks Note

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