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Posted on 30 December 2013  
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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]

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