DietCloud – Recipe

Recipe Name: Badshahi Chicken Recipe
Diet Type: Non-Vegetarian
Course: Side Dish
Cuisine: Indian
Quantity:



Ingredients

Ingredient	Quantity
• 350 grams Chicken - curry cut pieces	3
• 1 Onions - sliced	
• 2 Onions - paste	
• 3/4 tablespoon Ginger - paste	
• 3/4 tablespoon Garlic - paste	
• 150 grams Curd (Dahi / Yogurt)	
• 20 grams Cashew nuts - paste	
• 1 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin powder (Jeera)	
• 1/2 teaspoon Red Chilli powder	
• 1/2 tablespoon Kashmiri Red Chilli Powder	
• 2 Green Chillies - slit	
• Salt - to taste	
• 1 tablespoons Sugar	
• Sunflower Oil - to cook	
• 1 tablespoon Ghee	
• 1/4 cup Milk	
• 1/2 teaspoon Rose water - (optional)	
• 2 Cloves (Laung)	
• 1 Cardamom (Elaichi) Pods/Seeds	
• 1/2 inch Cinnamon Stick (Dalchini)	
• 1/2 Nutmeg	
• 3 Cardamom (Elaichi) Pods/Seeds	
• 1/2 Mace (Javitri)	
• 1 Black cardamom (Badi Elaichi)	

Preparation

• To begin making Badshahi Chicken Recipe, wash the chicken pieces, and transfer to a bowl marinate

with salt for half an hour.
• In a mixer jar, combine the cashew nuts and grind it with some water until smooth.

• Once the spices are done, allow them to cool down, pulse them in a mixer-grind to a fine powder.
• We will need about 3/4th tablespoon of this masala for this recipe.
• You can store the rest in an airtight container and use it for a later use.
• In a kadai, add oil to deep fry the chicken.
• on medium-high flame.
• Once the oil is hot, add the chicken pieces gradually within the oil and fry them for about 3 minutes on medium flame.
• Take them out with a slotted spoon and drain out excess oil.
• Keep aside.
• (You can also shallow fry them for 10-12 minutes or till done, if you prefer to use less oil.
• This recipe uses a traditional way of making chicken)In a kadai, heat a bit of oil, and add the spices once the oil is hot- cloves, cardamom, and cinnamon stick and saute a bit till fragrant.
• Add sliced onion to it and fry them till it golden brown and caramelized, on a medium high heat.

• Save Kashmiri chilli powder till next step.
• Also, in a small bowl, make a smooth mixture of curd, ground cashew nut paste and Kashmiri chilli powder.

• Now add the fried chicken pieces and mix them nicely.
• Add slit green chillies & the freshly ground masala to it, about 3/4 tablespoon.
• You can adjust this to your liking.
• Keep stirring occasionally.
• Continue cooking for about 5 minutes and then add milk and add salt after checking.
• be careful while adding salt since we had already added salt while frying the chicken.
• Adjust water if needed.
• Cover and cook till the chicken is tender.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)