

Recipe Name: Murgh Malaiwala Recipe - Chicken In Rich Creamy Gravy

Diet Type: Non-Vegetarian

Course: Lunch

Cuisine: North Indian Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 500 gram Chicken - cut into pieces	4
• 2 teaspoon Ginger - paste	
• 1 teaspoon Garlic - paste	
• 2 tablespoon Fresh cream	
• 1 tablespoon Badam (Almond) - paste	
• 1/2 teaspoon Lemon juice	
• 1/4 teaspoon Black pepper powder	
• Salt - to taste	
• 1 Onion - sliced	
• 1/2 cup Fresh cream	
• 1 cup Milk	
• 2 Cardamom Powder (Elaichi)	
• 1 inch Cinnamon Stick (Dalchini)	
• 2 Bay leaf (tej patta)	
• 2 teaspoon Kasuri Methi (Dried Fenugreek Leaves)	
• 4 teaspoon Ghee	

Preparation

- To begin making the Murgh Malaiwala recipe, firstly clean and wash the chicken pieces and dry it.
- Take a big bowl and add chicken, salt, pepper and mix it well.
- Refrigerate it for about 2 hour.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
540	37	14	42	2	4