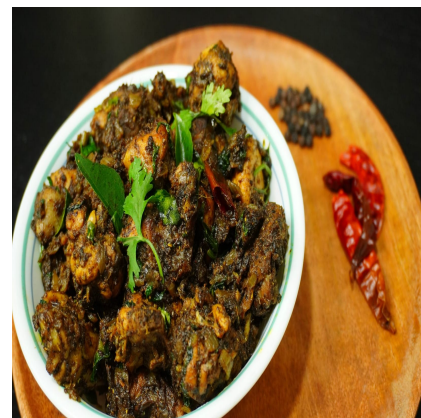


Recipe Name: Chettinad Dry Pepper Chicken Recipe
Diet Type: Non-Vegetarian
Course: Appetizer
Cuisine: Chettinad
Quantity:



Ingredients

Ingredient	Quantity
• 500 grams Chicken - (chicken with bones gives better taste)	4
• 1 Onion	
• 1 Tomato	
• 2 sprig Curry leaves	
• 1 tablespoon Ginger Garlic Paste	
• 1/2 teaspoon Turmeric powder (Haldi)	
• 1 teaspoon Cumin powder (Jeera) - roasted	
• 1 teaspoon Fennel Powder - roasted	
• 1 tablespoon Coriander Powder (Dhania)	
• 2-1/2 tablespoon Black pepper powder	
• Salt - to taste	
• Sunflower Oil - as required	
• Water - as required	
• Coriander (Dhania) Leaves - for garnish	

Preparation

- To begin making the Chettinad Dry Pepper Chicken Recipe, clean the chicken thoroughly and wash it well.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	37	6	24	2	1