

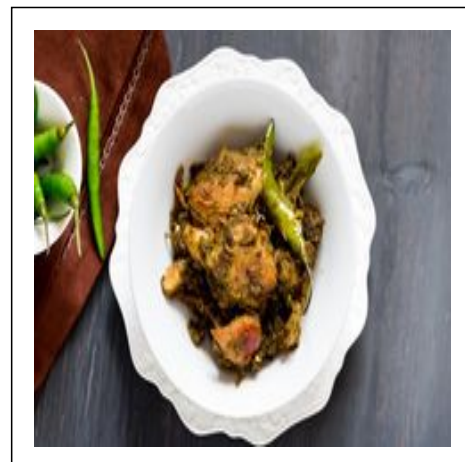
Recipe Name: Green Chilli Chicken Fry Recipe - Green Chilli Chicken Fry Recipe

Diet Type: Non-Vegetarian

Course: Appetizer

Cuisine: Indian

Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 500 grams of chicken - cut it	4
• 18 green chillies - can also reduce	
• 7 cloves garlic	
• 2 inch ginger	
• 2 tablespoons green coriander	
• 2 onions	
• 3 tomatoes	
• 4 long	
• 1 inch cinnamon	
• 1 tbsp coriander powder	
• Salt - as per taste	
• water - as per use	
• 1/2 lemon	
• 2 tsp oil	

Preparation

- To make green chili chicken fry, first wash and dry the chicken thoroughly.
- Now add chicken, 1 teaspoon salt, lemon juice and mix in a bowl.
- Cover and keep it in the fridge for 30 minutes.
- Now in a mixer grinder, add green chili, ginger, garlic, coriander.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	37	10	24	2	2