

Ingredients	Quantity
Chicken Breast	400gm
Ginger	10 gm
Garlic	10 gm
Salt	5 gm
Vinegar	15 ml
Green Chilly(chopped)	2 gm
Fennel seeds	2gm
Kalonji(onion seeds)	1 gm
Mustard seeds	1 gm
Amchoor(dry mango powder)	15gm
Turmeric Powder	5 gm
Hung Curd	150 gm
Red Chilly Powder	5 gm
Hing(Asafoetida)	a pinch
Black Pepper Powder	2 gm
Tandoori garam masala	1 gm
Mustard oil(cooked)	25 ml
Chat masala	a pinch

Method

Wash and cut chicken in to small cubes and marinate it with ginger,garlic,green chilly,salt, black pepper powder and vinegar. Keep aside for 30 minutes

In a medium size mixing bowl,put hung curd.Add fennel seeds,mustard seeds,kalonji, amchoor powder,turmeric powder,red chilly powder,hing,tandoori garam masala,hing,mustard oil

and salt.Mix it well,then add marinated chicken and leave for half an hour.

Cook it in a pre heated oven at gas mark 5 or 260 C for atleast 5-6 minutes till it is cooked.

Serve hot sprinkled with chat masala and fresh lemon juice on top.

