



Karia chicken tikka.

Wed, 03/18/2009 - 03:14 -- Salma

Introduction:

Chicken tikka is a dish of South Asia.

Preparation:

Wash chicken, drain water. Blend cloves and Onion together with a cup of water. Mix Chicken with bended cloves and onion, with salt and red chillies. Marinate over night or for four hours in refrigerator. Preparation. Take out marinated chicken .Squeeze out excess marinated water. Now take a big open frying pan pour about half cup of cooking oil and add the marinated chicken. Put on low heat, cover with lid and cook till it begins to simmer in its oil turning occasionally. Fry for a minute. Remove from flame. Sprinkle with cumin powder. Serve hot or cold.

Recipe Type:

[main dishes](#) [1]

Ingredients:

One Chicken One small onion chopped Four cloves of garlic, chopped 1 tsp freshly ground cumin powder for aroma 1 tbsp ground red chili

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