



Chicken Rezala (Indian recipe)

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken 600 gm
Curd (Yoghurt) 200 gm
Onion 6 (medium)
Ginger Garlic Paste 2 tsp
Green Cardamom 4
Cinnamon 2"
Clove 4
Pepper Corn 8
Green Chilli 6 (slit)
Ghee 125 gm
Sugar 1 tsp
Raisin 20 gm
Salt To taste

Instructions

1. Rub ginger garlic paste to chicken pieces and leave for 1 hour.
2. Cut onion in thick round slices.
3. Beat curd with 2 tsp water and mix with onion slice.
4. Heat ghee in a heavy bottomed pan. Add whole spices, except green chillies. Add chicken pices and fry for five minutes.
5. Add the onion. Pour 1/2 cup of water. Bring to a boil. Add sugar and salt to taste.
6. Reduce heat, cover and simmer until chicken becomes tender.
7. Add raisin and green chillies and cook 2-3 minutes more, till ghee has separated
8. Serve hot with paratha (or white rice)

You can skip the raisin if you do not like it too sweet.

Original Recipe at <http://begumskitchen.com/ChickenRezala.aspx>