

Spicy Fried chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 chicken cut in bite size1 tsp chilly powder1/2 tsp turmeric powder1 tsp salt1 tsp black pepper1/2 cup flour

Instructions

- 1. Marinate chicken in spices and salt for an hour.
- 2. Coat chicken with flour and dust off excess flour and deep fry in medium heat until golden brown .
- 3 serve hot.