



Desi Style Chicken Fry Recipe

Your interactive ingredient checklist — ready to print or take shopping.

SELECTED RECIPE

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TOTAL ITEMS TO BUY/PREP
21 Ingredients

SHOPPING LIST

Check off each item using the boxes below as you prepare or purchase it.

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
1	☐	Chicken	750 g chicken, cut into medium pieces
2	☐	Plain Yogurt	½ cup thick yogurt
3	☐	Ginger Garlic Paste	2 tbsp ginger-garlic paste
4	☐	Lemon Juice	1 tbsp lemon juice
5	☐	Turmeric	1 tsp turmeric powder
6	☐	Kashmiri Red Chili	2 tsp Kashmiri red chili powder
7	☐	Red Chilli Powder	1 tsp hot red chili powder
8	☐	Coriander Powder	1 tsp coriander powder
9	☐	Cumin Powder	1 tsp cumin powder
10	☐	Garam Masala	1 tsp garam masala
11	☐	Black Pepper	½ tsp black pepper powder
12	☐	Rice Flour	1 tbsp rice flour
13	☐	Corn Flour	1 tbsp cornflour
14	☐	Salt	Salt to taste
15	☐	Vegetable Oil	3 tbsp cooking oil

#	CHECK	INGREDIENT NAME	REQUIRED NOTES / QUANTITY
16	☐	Mustard Seeds	1 tsp mustard seeds
17	☐	Curry Leaves	10-12 curry leaves
18	☐	Green Chili	3 green chilies, slit
19	☐	Black Pepper	½ tsp crushed black pepper
20	☐	Coriander Leaves	Fresh coriander leaves for garnish
21	☐	Lemon Zest	Lemon wedges for serving

CHEF'S TIP

Check that you have all the ingredients prepped on your counter before you start cooking (this is called mise en place). Quantities are shown only when provided in the recipe data.