



Desi Style Chicken Fry Recipe

"Desi Style Chicken Fry is a bold and flavorful Indian chicken dish known for its spicy taste, crispy exterior, and juicy interior. Fresh chicken pieces are marinated with yogurt, ginger-garlic paste, lemon juice, and a blend of traditional Indian spices before being shallow-fried until beautifully golden and slightly crisp. Curry leaves, green chilies, black pepper, and aromatic spices enhance the authentic desi flavor, making every bite rich and satisfying. Unlike battered fried chicken, this recipe relies on a well-balanced spice marinade that coats the chicken perfectly while keeping it tender and succulent. It is a popular choice for family meals, festive gatherings, and dinner parties, and pairs wonderfully with naan, roti, paratha, jeera rice, or even as a spicy appetizer with mint chutney and onion rings. Its irresistible aroma, smoky spices, and crispy texture make it a favorite across many regions of India."

INDIAN

NON_VEG

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS	DIFFICULTY
20 min	30 min	50 min	4 People	Easy

INGREDIENTS (21 ITEMS)

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| ☐ Chicken
750 g chicken, cut into medium pieces | ☐ Plain Yogurt
½ cup thick yogurt |
| ☐ Ginger Garlic Paste
2 tbsp ginger-garlic paste | ☐ Lemon Juice
1 tbsp lemon juice |
| ☐ Turmeric
1 tsp turmeric powder | ☐ Kashmiri Red Chili
2 tsp Kashmiri red chili powder |
| ☐ Red Chilli Powder
1 tsp hot red chili powder | ☐ Coriander Powder
1 tsp coriander powder |
| ☐ Cumin Powder
1 tsp cumin powder | ☐ Garam Masala
1 tsp garam masala |
| ☐ Black Pepper
½ tsp black pepper powder | ☐ Rice Flour
1 tbsp rice flour |
| ☐ Corn Flour
1 tbsp cornflour | ☐ Salt
Salt to taste |
| ☐ Vegetable Oil
3 tbsp cooking oil | ☐ Mustard Seeds
1 tsp mustard seeds |

☐ **Curry Leaves**
10-12 curry leaves

☐ **Green Chili**
3 green chilies, slit

☐ **Black Pepper**
½ tsp crushed black pepper

☐ **Coriander Leaves**
Fresh coriander leaves for garnish

☐ **Lemon Zest**
Lemon wedges for serving

STEP-BY-STEP INSTRUCTIONS

1 Marinate the Chicken

Wash and pat dry the chicken pieces thoroughly. In a large mixing bowl, combine the yogurt, ginger-garlic paste, lemon juice, turmeric powder, Kashmiri red chili powder, hot red chili powder, coriander powder, cumin powder, garam masala, black pepper, rice flour, cornflour, and salt. Coat the chicken evenly with the marinade, ensuring every piece is well covered. Cover the bowl and refrigerate for at least 30 minutes, or for 2 hours for deeper flavor.

2 Heat the Oil

Heat the cooking oil in a heavy-bottomed frying pan over medium heat. Once the oil is hot, add the mustard seeds and allow them to crackle. Add the curry leaves and slit green chilies, frying them briefly until fragrant.

3 Fry the Chicken

Carefully place the marinated chicken pieces into the hot pan in a single layer. Cook over medium heat, turning occasionally, until the chicken develops a rich golden-brown color and becomes slightly crispy on all sides while remaining juicy inside.

4 Cook Until Tender

Reduce the heat slightly and continue cooking until the chicken is completely cooked through and the marinade transforms into a thick, flavorful coating. Stir gently from time to time to prevent sticking and ensure even cooking.

5 Finish the Chicken Fry

Sprinkle crushed black pepper over the fried chicken and toss gently to coat. Garnish with freshly chopped coriander leaves and allow the chicken to rest for a minute before serving.

6 Serving Suggestions

Serve Desi Style Chicken Fry hot with onion rings, lemon wedges, mint chutney, or green coriander chutney. It pairs perfectly with roti, butter naan, paratha, jeera rice, pulao, or steamed rice, and also makes an excellent appetizer for parties and festive meals.

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