

# Full Chicken Tikka



## Ingredients:

1 full onion (Fried till brown & ground with 4 green chillies), 1 tsp red chilli powder, 1 tsp salt, 1.5 tsp white cumin seeds , 1 tsp ground ginger, 1 tsp ground garlic, Juice of 2 limes, 1 tsp garam masala, 1 full chicken

## Method:

Mix all the ingredients together (except the chicken) and leave for 2 hours.

Pierce the chicken thoroughly. In a pan, add 3 tbsp oil and fry the chicken on both sides on low heat till brown. Increase the heat and add the masala mixture to the chicken. Steam for about 15-20mins on either side. Cut and serve.