

## Badam Chicken

### INGREDIENTS

- 500 grams chicken thighs
- 6 cashew nuts
- 6 badams (almonds)
- 1 tablespoon corn flour
- 1 egg
- ½ tablespoon pepper powder
- ½ cup curd (yoghurt)
- Half a lemon
- Oil for frying and salt to taste.



### PREPARATION TIME

15 minutes, Serves: – 2

### HOW TO PREPARE

- Take a bowl and add the curd, lemon juice, pepper powder and salt.
- Put the chicken pieces into this and mix well. Let it marinate for an hour at least.
- Next in another bowl beat the egg and corn flour well so that there aren't any lumps.
- Now take a blender and put in the cashew nuts and almonds. Make a nice paste.
- Add this paste to the egg corn flour mix.
- Stir well and ensure that all the ingredients have blended well.
- Dip the chicken into this mixture and deep fry in hot oil.
- Remove from flame and serve hot Badam chicken.