

Chicken Jalfrezi



Jalfrezi chicken is a well known recipe, with a multi-ethnic character, typical of Indian cuisine, the classic preparation involves the use of chicken and the addition of vegetables, such as peppers, onions and tomatoes.

Ingredients for 4 persons:

1 pollo

For the marinade:

150 gr greek yogurt

30 gr ginger

3 gr smoked paprika

½ Lime juice

Fine salt

For the sauce:

350 gr Tomato sauce

50 gr Creme fresh

20 gr Sugar Cane

10 gr Sesame Oil

1 spoonful cumin

1 spoonful paprika powder

1 spoonful Turmeric

1 white onion

1 hot chili

1 clove of garlic

Chopped parsley

Fine salt

PREPARAZIONE:

- 1.) Wash the chicken thoroughly, let it dry then pass it over the flame, once ready cut it into pieces. Pour a drizzle of oil into a thick-bottomed pan, heat it and add the chopped chicken, brown it over high heat.
- 2.) Clean the peppers, deprive them of seeds and filaments, then wash them well, at this point cut them into not too large pieces and keep them aside.
- 3.) Peel the onion and cut it into thin slices, pour it into the pan together with the browned chicken, also add two whole or chopped garlic cloves according to your tastes, brown everything well for a few moments.
- 4.) Lower the heat, sprinkle with the vinegar, also add the tomato pulp, salt, pepper and spices, mix everything and put the lid on.
- 5.) Cook the chicken for about 30 minutes, add the peppers, mix well and put the lid back on, cook for about 30 more minutes taking care to check it occasionally.

As a condiment we suggest Basmati rice and chilli peppers in a spicy sauce

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WE SUGGEST:



3312 ITS COLOMBO
Tumeric powder
100 gr.



0351 TRS
Jeera Powder
100 gr.



0348 TRS
Coriander powder
100 gr.



0929 PAPRIKA
Paprika powder
100 gr.



2169 ITS
Jeera Whole
100 gr.



0572 ITS
Green cardamom
50 gr.



0942 TRS
Cannella in polvere
50 gr.



4171 ITS
Chiodi di garofano
50 gr.



0665 MDH
Chicken masala
100 gr.



3814 ITS
Chilli pickle
300 gr.



1418 ITS
Jalfrezi Spice Taste
300 gr.



3228 SATKAR
Basmati Rice
1 kg.



3336 Its
Basmati Rice
1 kg.



0134 KTC
Mustard Oil
250 ml

WE SUGGEST:



3619 KAMASUTRA
Beer
66 ml.



2609 KAMASUTRA
Beer
33 ml.



1714 KAMASUTRA
Red Wine Shiraz
750 ml



1585 KAMASUTRA
Red Cabernet
Sauvignon
750 ml



1528 KAMASUTRA
Sauvignon Blanc
750 ml



4039 DABUR REAL
Green Mango Fruit Juice
1 lt.



4038 DABUR REAL
Masala Guava Fruit Juice
1 lt.



4036 DABUR REAL
Guava Fruit Nectar Juice
1 lt.



4037 DABUR REAL
Litchi Fruit Nectar Juice
1 lt.



4035 DABUR REAL
Mango Fruit Nectar Juice
1 lt.