



## Pakistani Chicken Roast

Prep Time: 1.5 to 2 hours. Serves: 20 people

### Ingredients:

- 3 medium size chickens cut up into smaller pieces
- Plain Yogurt – 1.5 cups
- Ginger (fresh, puree) – 3 teaspoons
- Garlic (diced or puree) – 3 teaspoons
- Garam Masala – 1.5 teaspoons
- Salt – 2-3 teaspoons (to taste)
- Ground Cayenne Pepper – 1 teaspoon (or more if you like it spicier)
- Onions – 3 Large. Cut in half and then sliced thin
- Cooking Oil (Preferably Canola) – ½ cup
- Water – 1-2 cups

### Procedure:

- 1) In a large mixing bowl mix plain yogurt and all the spices (ginger, garlic, garam masala, salt and cayenne pepper)
- 2) Add pieces of chicken into the bowl and coat the pieces thoroughly
- 3) Stab the chicken pieces numerous times to make sure the spices and yogurt marinade the chicken. Set the bowl aside
- 4) Add oil to a large skillet and heat it on medium-high heat. Add the sliced onions and fry them until they are golden brown (it will probably take 30+ minutes to do so)
- 5) Add the chicken mixture and fry on high heat until the chicken starts getting cooked (white meat starts to turn from pink to white).

- 6) Add some water (1-2 cups). Cover the chicken and reduce heat to medium and cook until the chicken is thoroughly cooked. Stir every 5 minutes to make sure the chicken doesn't stick to the pan or gets burned. Make sure to flip the pieces to cook on all sides
- 7) Serve with naan or basmati rice