

# Bombay fried chicken



## Method

In a bowl add and mix

Add and marinate in fridge for 2 hours or overnight

Coat Chicken strips in

Dip coated Chicken strips in a light batter made by mixing sufficient water to

Heat oil in wok

Fry in 170 degrees Celsius until golden brown, drain on absorbent paper

Serve hot with [Mudgeeraba Spices Punjabi Plum and Apricot Chutney](#) and slices of lime

## Ingredients

1 tsp powered tumeric

1-2 tsp powered Chilli

2 tablespoons Lime Juice

1 ½ cups Yoghurt

4 tablespoons [Mudgeeraba Spices Chicken Tikka Masala Paste](#)

Salt to taste

Chicken Tender loins strips

Plain Flour

4 tablespoons Plain flour

1 tablespoon Besan flour

Salt and pepper to taste

1 inch grated fresh ginger

Juice of 1 lime

3 cups of sunflower oil