

# Indian Chilli Chicken

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-chilli-indian-food-recipe>

## Ingredients:

- 2/3 pound skinless chicken thighs boneless and, cut into small bite size pieces
- oil for frying
- 2 tablespoons corn flour
- 1 tablespoon plain flour
- 1/2 teaspoon chilli powder kashmiri, or mild paprika
- 1/2 teaspoon coarsely ground black pepper powder
- 1 teaspoon garlic paste
- 1 pinch salt
- 1 tablespoon vinegar
- 3 tablespoons water
- 2 tablespoons vegetable oil
- 4 spring onions finely chopped, set aside the green ends for garnish, optional
- 1 green chilli cut in three, add more if you like it spicy
- 10 garlic finely chopped
- 1/2 inch ginger finely chopped
- 1 1/2 cups green pepper diced
- 1/2 cup red onion diced
- 1 tablespoon garlic sauce chilli
- 3 tablespoons kecap manis
- 3 3/8 tablespoons water
- 1 teaspoon corn flour mixed with 2 tsp of water
- salt to taste

## Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 65 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams

6. Protein: 17 grams
7. SaturatedFat: 4 grams
8. Sodium: 1090 milligrams
9. Sugar: 3 grams

---

Thank you for visiting our website. Hope you enjoy Indian Chilli Chicken above. You can see more 19 chicken chilli indian food recipe Savor the mouthwatering goodness! to get more great cooking ideas.