

Spicy Pan-Fried Chicken Drumsticks

Yield: 5 min
Total Time: 200 min

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

Ingredients:

- 7 ounces onion roughly equals to 1 onion cut into chunks
- 4 3/4 tablespoons garlic 6 - 8 cloves
- 3 1/3 tablespoons ginger 1.5 inch cube
- 2 habaneros /kochchi, reduce if you can't handle heat
- 2 tablespoons white vinegar
- 1/2 teaspoon sugar
- 1/4 teaspoon mustard powder
- 2 teaspoons chili powder
- 1/4 teaspoon turmeric powder
- 2 teaspoons crushed black pepper freshly
- 1 tablespoon oil
- 1 teaspoon salt
- 1/4 teaspoon cumin seeds
- 1/4 teaspoon mustard seeds
- 1 piece cinnamon
- 4 cardamom pods lightly crushed
- 4 cloves
- 4 dried chilies broken, seeds removed
- 1 sprig curry leaves
- 1 pandan leaf small, broken into pieces
- 1 1/2 pounds chicken drumsticks 700g / 6 -8 drumsticks

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 115 milligrams
4. Fat: 20 grams

5. Fiber: 4 grams
 6. Protein: 27 grams
 7. SaturatedFat: 4.5 grams
 8. Sodium: 590 milligrams
 9. Sugar: 3 grams
-

Thank you for visiting our website. Hope you enjoy Spicy Pan-Fried Chicken Drumsticks above. You can see more 18 pan fried chicken recipe indian Dive into deliciousness! to get more great cooking ideas.