

Indian Fried Chicken

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/rice-flour-indian-recipe>

Ingredients:

- 2 pounds chicken thighs or legs
- peanut oil
- 1/2 cup Argo Corn Starch
- 1/2 cup rice flour
- 2 teaspoons salt
- 2 teaspoons Garam Masala
- 1/2 cup yogurt
- 1 tablespoon Garam Masala
- 1 tablespoon lemon juice
- 1 tablespoon ginger paste
- 2 garlic cloves minced
- 1 teaspoon paprika
- 1/2 salt plus extra for sprinkling on the finished chicken
- 1 tablespoon honey optional - for drizzling over cooked chicken

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 25 grams
3. Cholesterol: 195 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 41 grams
7. SaturatedFat: 10 grams
8. Sodium: 1490 milligrams
9. Sugar: 6 grams

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