

# Murgh Musallam

Yield: 4 min  
Total Time: 65 min

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

## Ingredients:

- 1 whole chicken
- 2 tablespoons rice flour
- 2 tablespoons papaya Paste
- onion Paste 1
- 2 tablespoons garlic paste
- 1 teaspoon coriander powder
- 1 tablespoon chili powder
- 1 teaspoon cumin powder
- 1 tablespoon red chili powder
- all-spice Powder 1 tbsp
- 1 tablespoon crushed black pepper
- 2 pinches food colour orange
- 4 tablespoons tamarind paste
- 4 tablespoons vinegar
- 3 drops kewra essence
- 2 tablespoons oil
- salt to taste
- 500 grams rice
- 4 boiled eggs
- 1/2 cup onion
- 2 tablespoons garlic paste
- 1 teaspoon cumin
- 1 pinch food colour Orange
- 4 black cardamom
- 2 sticks canela
- 5 cloves
- 4 bay leaves
- 3 drops kewra essence
- 1/2 cup clarified butter
- salt to taste

## **Nutrition:**

1. Calories: 1020 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 520 milligrams
4. Fat: 48 grams
5. Fiber: 7 grams
6. Protein: 87 grams
7. SaturatedFat: 20 grams
8. Sodium: 780 milligrams
9. Sugar: 5 grams

---

Thank you for visiting our website. Hope you enjoy Murgh Musallam above. You can see more 17 spicy whole chicken rice indian recipe Delight in these amazing recipes! to get more great cooking ideas.