

Murgh Pakora

Crispy Indian Chicken Fritters

Yield: Serves 4-6

Ingredients:

- 1 lb Boneless/Skinless Chicken (**Murgh**) - white or dark meat
- 2 tsp Onion (**Pyaz**) - grated into a paste
- 1 clove Fresh Garlic (**Leh-sun**) - grated into paste
- ¼ inch piece Fresh Ginger (**Adrak**) - grated into paste
- 1 Fresh Green Chile (**Lal Mirch**) - seeded and minced
- 2 tsp Kashmiri Chile Powder (**Kashmiri Mirchi**)
- 1 tsp Cumin Powder (**Jeera Podi**)
- 1 tsp **Garam Masala**
- ½ tsp Dried Fenugreek Leaves (**Kasuri Methi**) - crushed into a powder
- ¼ tsp Turmeric Powder (**Haldi**)
- Juice of ½ Lemon (**Nimbu**)
- Kosher Salt (**Namak**) to taste
- Fresh Ground Black Pepper (**Kali Mirch**) to taste
- 5 Tbs Chickpea Flour (**Besan**)
- 3 Tbs Rice Flour (**Chawal ka Atta**)
- 1 Tbs Cornstarch (**Makki ka Atta**)
- 1 Egg (**Anda**)
- Oil for Frying
- Chaat Masala** - for ‘garnish’



Preparation:

- 1) Cut your chicken into apx 1 inch ‘cubes’ and place in a large bowl
- 2) Add onion paste, garlic paste, ginger paste, minced green chile, chile powder, cumin powder, garam masala, fenugreek leaves, turmeric, and lemon juice along with 1 ½ tsp salt and ¼ tsp black pepper – Thoroughly combine until chicken is fully and evenly coated
- 3) Cover and set aside for a minimum 30 minutes (up to 12 hours)
- 4) After the chicken has marinated for the appropriate time, add the chickpea flour, rice flour, cornstarch, and egg - Thoroughly combine - **NOTE:** The resulting coating should be more ‘dough-like’ than ‘batter-like’ (in other words, thick and coating but not runny) so adjust consistency with additional flour or a bit of water as needed
- 5) Set aside for 10 minutes
- 6) Heat 3-4 inches of oil in a large kadahi, wok, or pot over medium-high heat to 350°F
- 7) Add the coated chicken pieces to the oil a few at a time (do not over crowd the pan) and fry until lightly browned (apx 7 minutes) – Transfer to a draining rig or absorbent paper - Repeat until all of the chicken has been through the oil
- 8) Increase the heat and the oil temp to 375°F
- 9) Once the oil is hot, add the pakoras back to the oil and allow to fry until crispy and golden brown (apx 4 minutes)
- 10) Drain for a couple of minutes and transfer to a serving dish - Sprinkle with chaat masala and serve hot with lemon wedges and chutney(s) or dipping sauces of choice