



## Chicken 65

Prep:	20 mins
Cook:	25 mins
Total:	45 mins
Servings:	16 children plus 1 adult

### Ingredients

- 1.5 kg boneless chicken breast
- 2 eggs
- 4 tbsp ginger garlic paste
- 2 tsp salt
- 2 tsp chilli powder (optional)
- 2 tsp coriander powder
- 2 tsp garam masala powder
- 1 tsp cumin powder
- 2 tbsp rice flour

### Instructions

1. Preheat the oven to 190°C
2. Cut the chicken into bite sized chunks of approximately the same size and set aside. Slightly larger bite sized pieces work better with this recipe as smaller breast chunks may dry out in the oven.
3. Beat the eggs, and add ginger garlic paste, salt, chilli powder, garam masala powder, coriander powder, and cumin powder to it. Mix everything well till it's well combined and of a smooth paste like consistency.
4. Coat the chicken pieces with this marinade, and refrigerate the marinated chicken for 4-6 hrs.
5. Remove the chicken from the fridge and allow to return to room temperature
6. Just before baking, add the rice flour (for crispy coating) to the marinated chicken pieces and mix well.
7. Bake in a preheated oven for 20 – 25 minutes, turning once.