

# Murgh Makhani Doosra

(Combination of panfried chicken balls and oven roasted chicken).

Prep time- 45 minutes

Serves- 6

For the Gravy:

## INGREDIENTS

3 Medium Onions

6 Medium Tomatoes

10-12 Garlic Cloves

2 inch piece Ginger

Salt to taste

Red Chilli Powder

1/2 tsp Turmeric Powder

1 1/2 tbsp Meat Masala

1tsp.coriander powder

1 tbsp Kasoori Methi Leaves

1/2 cup milk

For the Marinade:

1/2 kg Whole Chicken

1 cup Hung Curd

2 tsp Salt

2 tsp Red Chilli Powder

1 tsp freshly ground Garam Masala

1 tsp Meat Masala

2 tsp Ginger Garlic Paste

1 tbsp Mustard Oil

### For the Koftas:

1/2 kg Boneless Chicken

1 Egg

2 Green Chillies

1 tsp Coriander Leaves chopped

1/2 tsp Kasoori Methi Leaves

1tsp salt

1tsp Red Chilli Powder

1/2 tsp Garam Masala

### METHOD

1. For the marination of the chicken, lukewarm the mustard oil and add chilli powder. Add this oil and rest of the ingredients to curd and mix. Add the whole chicken and marinate in the refrigerator for about 2 hours.
2. Roast the chicken in the oven for 25-30 minutes until cooked.
3. To prepare the Koftas, churn all the ingredients together in the grinder to make a chicken paste.
4. Shape the minced chicken in balls or koftas.
5. Shallow fry the chicken balls on low heat till cooked and crisp from outside. Keep them aside.
6. To prepare the gravy, pressure cook whole onions, tomatoes, garlic and ginger for 10 minutes.
7. Cool the above ingredients and grind together.
8. In a heavy bottom pan, heat ghee and add the churned onion-tomatoes mix.
9. Add salt, red chilli powder, meat masala, turmeric powder and coriander powder.
10. Bhunao till ghee separates. Add kasoori methi and cook for 2 minutes.
11. Add milk to the masala to thicken the gravy and keep stirring it continuously while adding milk and on low heat.

12. Add roasted chicken to the gravy and cook for another 10 minutes.
13. Add little water if the gravy is less or too thick.
14. Add the koftas to the gravy.simmer for 10 minutes.
15. Garnish with ginger juliennes.sliced green chillies and copped coriander.
16. Can be served with boiled rice,lachcha paratha or the PUNJABI WAY- LAL MIRCH PARATHA.

**Notes:** Chicken can be replaced with paneer.

**WHY IS THIS DISH SPECIAL TO YOU?** Every Punjabi home is incomplete without a makhani murg or makhani paneer.

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