

recipes of chicken in hindi

Recipes of Chicken in Hindi: A Culinary Journey

Are you craving delicious chicken dishes but struggling to find authentic Indian recipes in Hindi? Look no further! This comprehensive guide dives into the world of delectable chicken recipes, all explained clearly and concisely in Hindi. We'll cover a variety of flavors and cooking styles, from simple everyday meals to more elaborate feasts. Whether you're a seasoned chef or a kitchen novice, you'll find something to tantalize your taste buds in this collection of "Recipes of Chicken in Hindi." Get ready to explore the rich and diverse culinary landscape of Indian chicken dishes!

मसालदार चिकन करी (Masaledar Chicken Curry): A Spicy Delight

This classic chicken curry is a staple in many Indian homes. The beauty of this recipe lies in its adaptability; you can adjust the spice level to your preference. The rich, creamy sauce coats the tender chicken perfectly, making it a comforting and flavorful meal.

Ingredients (सामग्री):

500 gms Chicken, cut into bite-sized pieces (500 ग्राम चिकन, छोटे-छोटे टुकड़ों में काट दिया)
1 large Onion, finely chopped (1 बड़ा प्याज, पतले टुकड़ों में काट दिया)
2 Tomatoes, pureed (2 टमाटर, पीस लिए गए)
1 tbsp Ginger-Garlic Paste (1 बड़ा चम्मच जड़-लहसुन पेस्ट)
1 tsp Turmeric Powder (1 चम्मच हल्दी पाउडर)
1 tsp Red Chilli Powder (1 चम्मच लाल मिर्च पाउडर)
1 tsp Coriander Powder (1 चम्मच धनिया पाउडर)
1/2 tsp Garam Masala (1/2 चम्मच गरम मसाला)
Salt to taste (सोने के अनुसार नमक)
2 tbsp Oil (2 बड़े चम्मच तेल)
Fresh Coriander leaves for garnish (तरो पत्ता-पत्ता के पत्ते सजावट के लिए)

Instructions (निर्देश):

- Heat oil in a pan. Add onions and sauté until golden brown.
- Add ginger-garlic paste and sauté for a minute.
- Add turmeric powder, red chilli powder, coriander powder, and salt. Sauté for another minute.
- Add tomato puree and cook until the oil separates.
- Add chicken pieces and cook until they are browned.
- Add 1-1.5 cups of water, cover, and simmer until the chicken is cooked through (approximately

30 minutes).

7. Stir in garam masala and garnish with fresh coriander leaves.

8. Serve hot with rice or roti.

🔥 Tandoori Chicken (Tandoori Chicken): A Fiery Favorite

Tandoori chicken, with its vibrant red color and smoky flavor, is a true Indian classic. While traditionally cooked in a tandoor oven, you can achieve excellent results using a regular oven or even a grill.

Ingredients (सामग्री):

500 gms Chicken, cut into pieces (500 ग्राम चिकन, टुकड़ों में काट दिया)
2 tbsp Yogurt (2 सेंटीमीटर दही)
1 tbsp Ginger-Garlic Paste (1 सेंटीमीटर जीरा-लहसुन का पेस्ट)
1 tbsp Lemon Juice (1 सेंटीमीटर नींबू का रस)
1 tsp Red Chilli Powder (1 सेंटीमीटर लाल मिर्च का पाउडर)
1 tsp Turmeric Powder (1 सेंटीमीटर हल्दी का पाउडर)
1 tsp Garam Masala (1 सेंटीमीटर गरम मसाला)
1/2 tsp Paprika (1/2 सेंटीमीटर प्याप्रीका)
Salt to taste (सोने के अनुसार नमक)

Instructions (निर्देश):

- Marinate the chicken pieces in yogurt, ginger-garlic paste, lemon juice, red chilli powder, turmeric powder, garam masala, paprika, and salt for at least 2-3 hours, or preferably overnight.
- Preheat your oven to 200°C (400°F).
- Place the marinated chicken pieces on a baking tray and bake for 30-40 minutes, or until cooked through and slightly charred.
- Serve hot with mint chutney and onion rings.

👑 Chicken Biryani (Chicken Biryani): A Royal Treat

Chicken biryani is a fragrant and flavorful rice dish layered with marinated chicken and aromatic spices. It's a celebratory dish, perfect for special occasions.

(Note: A detailed recipe for Chicken Biryani would require a significantly longer section. For brevity, we'll focus on the key ingredients and a brief overview.)

Key Ingredients (आवश्यक सामग्री):

- Basmati Rice (बासमती चावल)
- Chicken, marinated (मसालेदार चिकन)
- Onions (आलू)
- Yogurt (दही)
- Spices (मसाले): Saffron, cardamom, cloves, cinnamon etc. (सफ़रन, इलायची, लहसुन, इलायची आदि)

(A full recipe can be easily found online with a more specific search, such as "Chicken Biryani Recipe in Hindi".)

Simple Chicken Stir-Fry (आवश्यक सामग्री-आवश्यक)

A quick and easy weeknight meal. This recipe is perfect for those short on time but still craving a delicious and healthy chicken dish.

Ingredients (आवश्यक सामग्री):

- 250 gms Chicken breast, sliced (250 ग्राम चिकन ब्रेस्ट, काटे हुए)
- 1 Onion, sliced (1 आलू, काटे हुए)
- 1 Bell pepper, sliced (1 बेल पेपर, काटे हुए)
- 1 cup Broccoli florets (1 कप ब्रोकली फ्लोरेट्स)
- 2 tbsp Soy sauce (2 टेबलस्पून सोय सॉस)
- 1 tbsp Oyster sauce (1 टेबलस्पून ओस्टर सॉस)
- 1 tsp Cornflour (1 टिस्प कॉर्नफ्लोर)
- Oil for stir-frying (आवश्यक-आवश्यक तेल)

Instructions (आवश्यक): Stir-fry the chicken until cooked. Add onion, bell pepper, and broccoli. Stir-fry until tender-crisp. Mix soy sauce, oyster sauce, and cornflour with a little water to make a sauce. Add to the stir-fry and cook until thickened. Serve hot with rice.

Conclusion

This blog post has provided you with a starting point for your culinary journey into the world of chicken dishes in Hindi. Remember to experiment with different spices and ingredients to create your unique versions of these classic recipes. Happy cooking!

FAQs

- 1. Can I substitute ingredients in these recipes? Yes, many substitutions are possible. For example, you can use different types of vegetables in the stir-fry or adjust the spice levels to your liking.

1. How can I make these recipes less spicy? Reduce the amount of red chili powder or omit it altogether. You can also add a dollop of yogurt or cream to mellow the spice.
1. Where can I find more "Recipes of Chicken in Hindi"? A simple online search using "रेसिप्स ऑफ चिकन इन हिंदी" will yield numerous websites and blogs with a wide variety of recipes.
1. Are these recipes suitable for beginners? Yes, most of these recipes are beginner-friendly and easy to follow, even if you have limited cooking experience.
1. Can I prepare these dishes in advance? Some dishes, like the tandoori chicken marinade, can be prepared a day ahead. Others are best cooked and served fresh. Always check the specific recipe instructions.

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