



Epic Bite – Peri Peri Chicken Rice

◆ Chicken Marinade

- 1 kg Boneless Chicken cubes
 - 4 tbsp Lemon Juice
 - 2 tbsp Ginger-Garlic Paste
 - Salt to taste
 - 1.5 tbsp Kashmiri Red Chili Powder
 - 2 tbsp Coriander Powder
 - 2 tsp Cumin Powder
 - 1 tsp Black Pepper Powder
 - 1 tsp Garam Masala Powder
 - 2 tsp Chaat Masala
 - ½ tsp Ajwain (Carom Seeds)
 - ½ tsp Turmeric Powder
 - 2 tsp Kasuri Methi
 - 2 tbsp Corn Flour
 - 1 tbsp Semolina
 - 2 tbsp Besan (Gram Flour)
 - 2 Egg Whites
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◆ Fried Rice

- 5 cups Boiled Rice
 - ½ cup Peas
 - ½ cup Chopped Capsicum
 - 4 tbsp Green Chilies (chopped)
 - 4 tbsp Spring Onion Greens (chopped)
 - 2 Small Onions (chopped)
 - ¼ cup Garlic Cloves (chopped)
 - Salt to taste
 - 1 tsp Black Pepper Powder
 - 2 tbsp Vinegar
 - 4 tbsp Sweet & Sour Sauce
 - 3 tbsp Peri Peri Masala (or 2 tbsp Sauce)
 - 3 tbsp Soy Sauce
 - Oil for frying
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Method

Step 1: Marinate the Chicken

1. Mix chicken cubes with lemon juice, ginger-garlic paste, and salt.
2. Add all dry spices, kasuri methi, corn flour, semolina, besan, and egg whites.
3. Coat well, cover, and marinate for at least 1 hour.

Step 2: Fry the Chicken

1. Heat oil in a pan.
2. Fry chicken cubes until golden and crisp.
3. Drain on paper towels.

Step 3: Prepare Fried Rice

1. Heat oil in a wok, sauté garlic until fragrant.
2. Add onions, peas, and capsicum; stir-fry 2–3 minutes.
3. Add chilies and spring onions.
4. Mix in boiled rice, seasonings, vinegar, soy sauce, sweet & sour sauce, and peri peri masala.
5. Stir-fry on high flame for 3–4 minutes.

Step 4: Combine & Serve

1. Add fried chicken cubes to rice.
2. Toss gently, garnish with spring onion greens.
3. Serve hot with salad or raita.