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## Epic Bite – CHICKEN FAJITA WITH BRUNT GARLICE RICE

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### ◆ Chicken Marinade

- 500 g Chicken (boneless, cubed)
- 2 tbsp Ginger-Garlic-Chilli Paste
- Salt to taste
- 2 tbsp Mild Red Chili Powder
- 1 tsp Haldi (Turmeric)
- 1 tsp Tandoori Masala
- 1 tsp Rosemary
- 1 tsp Aromatic Powder

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### ◆ Gravy

- 2 tbsp Chopped Garlic
  - 1 Slice Onion
  - ½ Yellow Capsicum
  - ½ Green Capsicum
  - ½ Red Capsicum
  - 5–6 Green Chilies
  - 1 tbsp Soy Sauce
  - 1 tbsp Red Chili Sauce
  - ½ tbsp Cajun Powder
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## ◆ Rice

- 3 tbsp Chopped Garlic
- Salt to taste
- ½ tsp Lemon Pepper Seasoning
- 1 tsp Rosemary
- ½ tbsp Black Sesame Seeds
- 500 g Rice (soaked & 80% cooked)

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## Method

### Step 1: Marinate & Cook Chicken

1. Mix chicken cubes with ginger-garlic-chilli paste, salt, chili powder, turmeric, tandoori masala, rosemary, and aromatic powder.
2. Let it rest for 30 minutes.
3. Heat oil in a pan, cook chicken until golden and tender. Set aside.

### Step 2: Prepare Gravy

1. In the same pan, sauté garlic and onion until fragrant.
2. Add capsicum slices and green chilies, stir-fry for 2–3 minutes.
3. Add soy sauce, red chili sauce, and Cajun powder.
4. Toss in the cooked chicken, coat well with gravy.

### Step 3: Make Garlic Rice

1. Heat oil in a wok, sauté garlic until lightly golden.
2. Add partially cooked rice, salt, lemon pepper seasoning, rosemary, and sesame seeds.
3. Stir-fry on high flame for 3–4 minutes until rice is fluffy and aromatic.

#### Step 4: Assemble & Serve

1. Plate garlic rice as the base.
2. Top with aromatic chicken capsicum gravy.
3. Garnish with sesame seeds or spring onion greens.
4. Serve hot with salad or raita.

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#### 🌟 Epic Bite Tagline

**“Layers of spice, color, and crunch — one epic bite at a time...”**