
Epic Bite – Red Chicken Gravy

◆ Ingredients

Marination

- 1 Whole Chicken (cut into pieces)
- 2 tbsp Ginger-Garlic Paste
- Salt to taste

Dry Masala

- 12–15 Garlic cloves
- 1.5 tbsp Black Pepper
- 2 tbsp Coriander Seeds (dhaniya)
- 2 tbsp Red Chili Powder
- Oil (for cooking)

Final Red Chicken Masala

- 2 tbsp Red Chili Powder
- ½ tbsp Turmeric (Haldi)
- ½ tbsp Garam Masala
- ¼ tsp Kasuri Methi (crushed)

◆ Method

Step 1: Marinate Chicken

1. Clean and cut chicken into medium pieces.
2. Rub with ginger-garlic paste and salt.
3. Set aside for 30 minutes to absorb flavor.

Step 2: Prepare Dry Masala

1. Dry roast garlic cloves, black pepper, and coriander seeds until aromatic.
2. Grind into a coarse paste/powder.
3. Mix with red chili powder and a little oil to form a thick masala paste.

Step 3: Cook Chicken

1. Heat oil in a heavy pan.
2. Add marinated chicken and sear until lightly golden.
3. Stir in the dry masala paste, coating chicken evenly.
4. Cook on medium flame until chicken is tender and masala releases oil.

Step 4: Finish with Red Masala

1. Add extra red chili powder, turmeric, garam masala, and kasuri methi.
2. Mix well and simmer for 5–7 minutes.
3. Adjust salt and spice to taste.

Step 5: Serve

- Garnish with fresh coriander leaves.
- Serve hot with naan, roti, or steamed rice.

🌟 Epic Bite Tagline

“Fiery, smoky, and bold — the perfect red chicken bite...”

This recipe balances the roasted garlic-pepper base with the final red masala for a deep, layered flavor.