
Epic Bite – STEAM ROAST CHICKEN

◆ Ingredients

Chicken

- 5 Chicken legs with thighs
- Oil (for deep frying)

Marinade

- 220 g Hung Curd
- 3 tbsp Ginger-Garlic-Chili Paste
- 2 tbsp Lemon Juice
- Salt to taste
- 1 tsp Jeera Powder
- 1 tsp Garam Masala
- 1 tbsp Red Chili Powder
- 1 tbsp Crushed Coriander
- 1 tsp Gram Masala
- 1 tsp Turmeric (Haldi)
- 1 tbsp Chaat Masala
- ¼ tsp Kasuri Methi (crushed)

◆ Method

Step 1: Fry Chicken

1. Clean and pat dry chicken legs with thighs.
2. Heat oil in a deep pan.
3. Fry chicken pieces until lightly golden on the outside (half-cooked).
4. Remove and set aside.

Step 2: Prepare Marinade

1. In a large bowl, whisk hung curd until smooth.
2. Add ginger-garlic-chili paste, lemon juice, salt, and all dry spices (jeera, garam masala, red chili, crushed coriander, gram masala, haldi, chaat masala, kasuri methi).
3. Mix well to form a thick, aromatic marinade.

Step 3: Coat Chicken

1. Add fried chicken pieces into the marinade.
2. Coat evenly, cover, and let it rest for at least 1 hour (overnight for deeper flavor).

Step 4: Final Cook

1. Heat a grill pan or tandoor (alternatively, bake at 200°C for 20–25 minutes).
2. Cook marinated chicken until fully done, with a smoky char.
3. Baste with a little oil or butter while cooking for extra flavor.

Step 5: Serve

- Sprinkle extra chaat masala before serving.
- Garnish with lemon wedges and onion rings.
- Serve hot with naan, paratha, or salad.

🔥 Epic Bite Tagline

“Smoky, tangy, and fiery — red chicken that steals the show...”

This recipe combines the richness of hung curd with bold spices, giving you a restaurant-style red chicken that’s crisp outside and juicy inside.