

Recipe of the Month

Chicken Stuffed With Spices



Ingredients

Chicken: 21-24 oz

For the stuffing:

Oil: 2 tbsp

Outlander Spices Cloves: 4

Outlander Spices Cinammon sticks, 1" each: 2

Outlander Spices Cardamoms: 2

Outlander Spices Bay leaves: 2

Onions, sliced: 2

Outlander Spices Ginger powder: 3 tsp

Cashew nuts, ground to a paste with a little water: 2 tsp

Outlander Spices Coriander powder: 2 tsp

Salt to taste

Almonds, blanched, peeled, and sliced: 1/2 cup

Sultanas/Raisins, chopped: 1/2 cup

For the chicken:

Clarified butter/refined oil: 2 tsp

Onions, sliced: 8

Outlander Spices Garlic powder: 2 tsp

Outlander Spices Ginger powder: 2 tsp

Salt to taste

Milk: 1 cup

Yogurt: 1 cup

Directions:

1. For the stuffing: Heat the oil. Add the cloves, cinnamons, cardamoms, and bay leaves to it. Remove the spices from the oil and grind them together with a little water. Keep aside.
2. Add the ginger powder, cashew nut paste, coriander powder, and salt to the oil. Sauté until light brown in color.
3. Add the sliced almonds and sultanas. Stir. Add the ground spices and onions. Stir well.
4. Remove the pan from the heat and stuff the chicken with this mixture. Close the cavity with cocktail sticks. Lace the chicken with string, so that it does not lose shape and holds the stuffing in place.
5. For the chicken: Heat the oil in a large pan. Add the sliced onions and fry until transparent. Then, add the ginger and garlic powder and fry until the water has evaporated. Add the chicken and fry carefully, browning it all over. Put in salt and milk. Bring to a boil. Simmer, keeping the pan covered, until the chicken becomes very tender and a little gravy is left. Whisk the yogurt and add it to the gravy. Stir and cook on very low heat until the gravy thickens.

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