

recipes of chicken in hindi

Recipes of Chicken in Hindi: A Culinary Journey

Are you craving delicious chicken dishes but struggling to find authentic Indian recipes in Hindi? Look no further! This comprehensive guide dives into the world of delectable chicken recipes, all explained clearly and concisely in Hindi. We'll cover a variety of flavors and cooking styles, from simple everyday meals to more elaborate feasts. Whether you're a seasoned chef or a kitchen novice, you'll find something to tantalize your taste buds in this collection of "Recipes of Chicken in Hindi." Get ready to explore the rich and diverse culinary landscape of Indian chicken dishes!

मसालेदार चिकन करी (Masaledar Chicken Curry): A Spicy Delight

This classic chicken curry is a staple in many Indian homes. The beauty of this recipe lies in its adaptability; you can adjust the spice level to your preference. The rich, creamy sauce coats the tender chicken perfectly, making it a comforting and flavorful meal.

Ingredients (सामग्री):

- 500 gms Chicken, cut into bite-sized pieces (500 ग्राम चिकन, छोटे-छोटे टुकड़ों में काटे हुए)
- 1 large Onion, finely chopped (1 बड़ा प्याज, पतले टुकड़ों में काटे हुए)
- 2 Tomatoes, pureed (2 टमाटर, पीस लिए गए)
- 1 tbsp Ginger-Garlic Paste (1 बड़ा चम्मच जड़-लहसुन पेस्ट)
- 1 tsp Turmeric Powder (1 छोटा चम्मच हल्दी पाउडर)
- 1 tsp Red Chilli Powder (1 छोटा चम्मच लाल मिर्च पाउडर)
- 1 tsp Coriander Powder (1 छोटा चम्मच धनिया पाउडर)
- 1/2 tsp Garam Masala (1/2 छोटा चम्मच गरम मसाला)
- Salt to taste (सोने के अनुसार नमक)
- 2 tbsp Oil (2 बड़े चम्मच तेल)
- Fresh Coriander leaves for garnish (तरो धनिया पत्तों के लिए सजावट के लिए)

Instructions (निर्देश):

- Heat oil in a pan. Add onions and sauté until golden brown.
- Add ginger-garlic paste and sauté for a minute.
- Add turmeric powder, red chilli powder, coriander powder, and salt. Sauté for another minute.
- Add tomato puree and cook until the oil separates.
- Add chicken pieces and cook until they are browned.
- Add 1-1.5 cups of water, cover, and simmer until the chicken is cooked through (approximately 30 minutes).

7. Stir in garam masala and garnish with fresh coriander leaves.
8. Serve hot with rice or roti.

🔥🔥🔥🔥🔥 🍗🍗🍗 (Tandoori Chicken): A Fiery Favorite

Tandoori chicken, with its vibrant red color and smoky flavor, is a true Indian classic. While traditionally cooked in a tandoor oven, you can achieve excellent results using a regular oven or even a grill.

Ingredients (🍴🍴🍴🍴🍴):

500 gms Chicken, cut into pieces (500 🍗🍗🍗🍗🍗, 🍗🍗🍗🍗🍗 🍗🍗 🍗🍗 🍗🍗)
2 tbsp Yogurt (2 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗)
1 tbsp Ginger-Garlic Paste (1 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗-🍗🍗🍗🍗 🍴 🍗🍗🍗🍗)
1 tbsp Lemon Juice (1 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗🍗🍗 🍴 🍗🍗)
1 tsp Red Chilli Powder (1 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗 🍗🍗🍗🍗 🍗🍗🍗🍗)
1 tsp Turmeric Powder (1 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗🍗🍗 🍗🍗🍗🍗)
1 tsp Garam Masala (1 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗 🍗🍗🍗🍗)
1/2 tsp Paprika (1/2 🍴🍴🍴 🍗🍗🍗🍗 🍗🍗🍗🍗🍗)
Salt to taste (🍴🍴🍴🍴🍴🍴🍴🍴 🍗🍗)

Instructions (🍴🍴🍴):

1. Marinate the chicken pieces in yogurt, ginger-garlic paste, lemon juice, red chilli powder, turmeric powder, garam masala, paprika, and salt for at least 2-3 hours, or preferably overnight.
2. Preheat your oven to 200°C (400°F).
3. Place the marinated chicken pieces on a baking tray and bake for 30-40 minutes, or until cooked through and slightly charred.
4. Serve hot with mint chutney and onion rings.

🍗🍗🍗 🍗🍗🍗🍗🍗 (Chicken Biryani): A Royal Treat

Chicken biryani is a fragrant and flavorful rice dish layered with marinated chicken and aromatic spices. It's a celebratory dish, perfect for special occasions.

(Note: A detailed recipe for Chicken Biryani would require a significantly longer section. For brevity, we'll focus on the key ingredients and a brief overview.)

Key Ingredients (🍴🍴🍴🍴 🍴🍴🍴🍴🍴):

Basmati Rice (🍴🍴🍴🍴🍴 🍗🍗🍗)
Chicken, marinated (🍗🍗🍗🍗🍗 🍗🍗🍗 🍗🍗 🍗🍗🍗)
Onions (🍴🍴🍴🍴)
Yogurt (🍴🍴)
Spices (🍴🍴🍴🍴): Saffron, cardamom, cloves, cinnamon etc. (🍴🍴🍴, 🍴🍴🍴🍴🍴, 🍴🍴🍴,

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(A full recipe can be easily found online with a more specific search, such as "Chicken Biryani Recipe in Hindi".)

Simple Chicken Stir-Fry (दिल्ली स्टाइल - रेसिपी)

A quick and easy weeknight meal. This recipe is perfect for those short on time but still craving a delicious and healthy chicken dish.

Ingredients (सामग्री):

250 gms Chicken breast, sliced (250 ग्राम चिकन ब्रेस्ट, स्लाइस किया हुआ)
1 Onion, sliced (1 बصل, स्लाइस किया हुआ)
1 Bell pepper, sliced (1 बेल पेपर, स्लाइस किया हुआ)
1 cup Broccoli florets (1 कप ब्रोकली फ्लोरेट्स)
2 tbsp Soy sauce (2 बिसा सोय सॉस)
1 tbsp Oyster sauce (1 बिसा ओस्टर सॉस)
1 tsp Cornflour (1 चम्मच कॉर्नफ्लोर)
Oil for stir-frying (ऑइल स्टिर-फ्राई के लिए)

Instructions (निर्देश): Stir-fry the chicken until cooked. Add onion, bell pepper, and broccoli. Stir-fry until tender-crisp. Mix soy sauce, oyster sauce, and cornflour with a little water to make a sauce. Add to the stir-fry and cook until thickened. Serve hot with rice.

Conclusion

This blog post has provided you with a starting point for your culinary journey into the world of chicken dishes in Hindi. Remember to experiment with different spices and ingredients to create your unique versions of these classic recipes. Happy cooking!

FAQs

1. Can I substitute ingredients in these recipes? Yes, many substitutions are possible. For example, you can use different types of vegetables in the stir-fry or adjust the spice levels to your liking.
1. How can I make these recipes less spicy? Reduce the amount of red chili powder or omit it altogether. You can also add a dollop of yogurt or cream to mellow the spice.
1. Where can I find more "Recipes of Chicken in Hindi"? A simple online search using "दिल्ली स्टाइल चिकन रेसिपी" will yield numerous websites and blogs with a wide variety of recipes.

1. Are these recipes suitable for beginners? Yes, most of these recipes are beginner-friendly and easy to follow, even if you have limited cooking experience.

1. Can I prepare these dishes in advance? Some dishes, like the tandoori chicken marinade, can be prepared a day ahead. Others are best cooked and served fresh. Always check the specific recipe instructions.

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