

## **Egg Chicken roll**

### **Serving 6**

#### **INGREDIENTS:**

<b>6</b>	<b><i>Tortillas</i></b>
<b>12</b>	<b><i>eggs</i></b>
<b>½</b>	<b><i>cucumber, finely chopped</i></b>
<b>1</b>	<b><i>Lemon</i></b>
	<b><i>Chat Masala Powder</i></b>
	<b><i>Tomato Kethup</i></b>
	<b><i>Mustard sauce</i></b>
	<b><i>Chilli sauce</i></b>
	<b><i>Aluminium foil</i></b>
<b>500 gr</b>	<b><i>Chicken</i></b>
<b>200 gr</b>	<b><i>Yoghurt (around 10-12 tbsp)</i></b>
<b>2 tsp</b>	<b><i>Ginger garlic paste</i></b>
<b>2 tsp</b>	<b><i>Salt to taste</i></b>
<b>1 tbsp</b>	<b><i>Cumin powder</i></b>
<b>1 tbsp</b>	<b><i>Coriander powder</i></b>
<b>1 tbsp</b>	<b><i>Garam masala powder</i></b>
<b>1 tsp</b>	<b><i>Kashmiri chili powder</i></b>
<b>1</b>	<b><i>Green chili (remove seed)</i></b>
<b>1 tbsp</b>	<b><i>Mustard oil</i></b>
<b>¼ tsp</b>	<b><i>Turmeric powder</i></b>
<b>250 gr</b>	<b><i>chopped onion</i></b>
<b>3 tbsp</b>	<b><i>mustard oil</i></b>
<b>1</b>	<b><i>red paprika, chopped</i></b>
<b>2 tbsp</b>	<b><i>coriander leaves, chopped</i></b>

**PREPARATIONS:**

***To make the chicken for the roll***

- *Cut the chicken flesh into small pieces.*
- *Add all ingredients into the bowl to make the marinate for the chicken. Then add the chicken for 30-45 minutes.*
- *Add oil in the frying pan. When hot add the finely chopped onion and little salt.*
- *Fry the onions till brown and then add the marinated chicken. After stirring for about 5 minutes cover it with lid and reduce flame to medium high.*
- *Keep on stirring occasionally. The chicken will be cooked and become tender and juicy. When oil leaves from around add the chopped paprika and the coriander leaves. Cook for 3-4 minutes then it is ready*

***To make the roll and assemble***

- *Heat another frying pan. Put the tortillas one at a time and fry them dry for 3-4 minutes both sides. Keep them aside.*
- *In a glass or cup add 2 eggs, little (2 pinch salt) and 1 pinch turmeric powder. Whisk for 3-4 seconds. In the frying pan add oil (2tsp) and wait till hot. Add the whisked egg and wait for few seconds then add the tortilla on top of it. Turn the other side. Nicely fry both sides for couple of minutes.*
- *Take it in a plate. Add some prepared chicken as directed in class, add chopped cucumber, chat masala, squeeze little lemon juice, ketchup, mustard sauce, chilli sauce and roll it tight, use for wrapping the roll aluminium foil.*