

Pepper Chicken Recipe

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Pepper Chicken Dry or Pepper Chicken Masala is one of those snacks that binds the South of India to the North. This tangy and spicy chicken recipe is perfect for your family and other special gatherings.

With Sunrise Black Pepper powder, you can effortlessly bring this simple and fiery recipe to life in your kitchen. Our recipe is a straightforward rendition you can confidently whip up any time, even if you're new to Indian cuisine.

Sunrise Fact Check: Black pepper is one of the most ancient spices of the subcontinent. Archaeological evidence shows that the spice has been cultivated and used in India since 2000 BC and was also one of the primary spices traded.

Let's Get Started

Ingredients

2 tsp Sunrise Black Pepper Powder
2 tsp Ginger-Garlic Paste
10 - 15 pcs of Black Peppercorns
1" Stick Cinnamon

7 - 8 Green Chillies
2 Bay Leaves
1 Diced Capsicum
250 g Sour Curd

5 - 6 pcs Cardamom
500 g Chicken
1 Diced Onion
20 ml Oil & Salt


How to Prep the Pepper Chicken

The Marinade

- Take 500 g chicken.
- Add 2 bay leaves.
- Add a stick of cinnamon.
- Add 5 - 6 cardamom.
- Add 10 - 15 black peppercorns.
- Add 2 tbsp ginger-garlic paste.
- Add 250 g sour curd.
- Add 7 - 8 green chillies.
- Add salt.
- Mix it well and let it marinate for 45 minutes.

Cooking the Pepper Chicken

- Heat 20 ml oil in a pan.
- Add diced onions and capsicum.
- Cook until onions are translucent.
- Add marinated chicken and stir properly.
- Cover the pan and cook for 15 minutes on medium heat.
- Cook until the chicken is well-cooked.
- Add 2 tsp of sunrise black pepper powder and mix well.
- Turn off the heat and transfer to a serving bowl.

 **Sunrise tip:** You can substitute tamarind water with dahi to add a bit of richness and also thicken the gravy

Sunrise Taste Check

Serve your delicious chicken pepper masala with Malabar paratha or roti. Sunrise whole and ground black pepper allows you to create tangy and fiery black pepper chicken in your kitchen.

Video Link

<https://www.youtube.com/watch?v=kvlbvLYKMMk>