

Doi Chicken or Doi Murgi

Dola Som Ray

Ingredients

- Chicken Pieces
- Salt
- Garlic
- Onion
- Refined Oil
- Curd
- Green chilli
- Ginger
- Cardamom
- Coriander Leaves



Method

Doi Chicken or Doi Murgi is a special dish especially for those who are initiators in making Bengali chicken items in their life. It's a very easy Bengali item and takes only few minutes to prepare by using some easily available ingredients.

Rinse the chicken pieces in warm water for around 15 minutes. Don't forget to add a pinch of salt before rinsing. Wash them and keep aside. Make a paste of green chillies put the curd into it and stir it. Then make a paste of garlic, elaichi powder, ginger and salt. After then, put the washed chicken pieces in the paste and pour the curd and chili paste. Keep the entire mixture for marinating for at least 2 hours. This allows the chicken pieces to absorb the flavors of the mixture within it.

Take kadhai put oil into it and put it on the oven on medium flame. Wait until the oil is leaving vapors. Then add onions and sauté it to become pinkish in color. Soon after the onions become transparent add the marinated chicken pieces and cook. Don't forget to put the lid of the kadhai for simmering. Let it simmer for 15 minutes. After 15 minutes your Doi Chicken or Doi Murgi, you call so is ready. Add some finely chopped coriander leaves and green chillies over the item. You can now serve with your valor intact. Enjoy this puja with this recipe and be the true Bengali Chef. The Doi Murgi can be served with Luchi, Porota or even Rice. 🍴