C H I C K E N S H A K R I Y A

Ingredients
A kilo and a half of yogurt
3 tablespoons of starch
1 tablespoon and a pinch of salt
1 kilo chicken breast
1 tablespoon of ghee
2 bay leaves
1 large onion, sliced
Half a tablespoon of white pepper
Half a tablespoon of salt
To prepare the milk:
To boil chicken:
3 cloves (or cardamom or cinnamon)

Directions
To prepare the milk: We bring a pot and put the milk in it and put the starch and salt on top of them and beat them (with the clamp), then put the pot on the fire and move them with the clamp in one direction until it boils. To prepare the chicken: We bring a pot and put the fat in it and put bay leaf and cloves on them (and you can put a cinnamon stick or cardamom as desired), then put the onions on them and then putThen we put the pot on the fire and we fry them all (fry the onion in ghee with spices After the onion has doubled), then we add to them the chicken cut into cubes ((you take them down one by one with tongs), (Why do you take them down one by one? So that they do not get the water that is in them)), and then we put white pepper and salt and fry them on a high heat and after grilling the milk we add it on top Chicken (to taste all the spices) We leave them until boiling, then we remove the pot from the fire, and the chicken shakriya is ready.

C H E F O M A R

Bon Apetit!