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

Ingredients
Milk: 250 g
Onion: 2 large onions
Salt: 2 tablespoons
White pepper: 1 tablespoon
Ginger: a light pinch
lemon zest
Tomato: 2 tomatoes
fine cardamom: pinch
Hot green pepper: 2 pieces
Chicken thigh: 1 kilo and 250 grams (chopped)

Directions
To prepare the chicken: First, we chop the fat and chicken in the electric machine((The night you chop it two sides with a meat machine)Then put them in a bowl((The chest is for exotic food and the thigh is for oriental food)Then we chop the onions, put them in a colander, drain them from the water, and then put them in a bowl of minced chicken(Because onion water gives a bitter taste to chicken)Then we add salt, white pepper, ginger, fine cardamom to smell the onions(gives a pleasant smell)Squeeze a lemon, then mix all the ingredients, and then bring the oven tray and spread the chicken in the tray. become one level(In order not to get thick, press the fingers of the hand on the edges of the tray to cut into pieces)(Then we wet our hands with water and divide the meat with the fingers of the hand until they are not pulled together)(We can make shapes in them as desired, we can make circular or star- and moon-shaped)(These are the divisions to equalize faster and not pull each other)(And when we make the divisions, what do you eat? Meat in a chicken tray has two ways. The first method: tomatoes and onions on one side, pepper pods. Garlic cloves as desired; As for the second method: it is plain roasted in the oven and eaten with Russian salad, mayonnaise, and French fries as desired)Then we put a chopped tomato on the face of the tray, chopped green pepper, and then we roast it in the oven for about a quarter of an hour(The duration of grilling is 15 minutes in the oven, the first 7 minutes you smear it from below on the first shelf, and then you smear it from above)After grilling, the chicken is ready.

C H E F O M A R

Bon Apetit!