



Simple, delicious and extremely simple to make!! My fried chicken thighs will for sure become a staple of yours!!!



Ingredients

To marinate:

1.2 kg (4 pieces) of chicken thigh (both thigh and drumstick)

4 tablespoons of balsamic vinegar

6 sprigs of fresh thyme

5 sprigs of rosemary

5 cloves of garlic, minced

1 teaspoon of minced ginger

To season:

2 packets of Shalimar seasoning

Method

Place your chicken on to a bowl. Add in all the marination ingredients and mix. Cover and allow your chicken to marinate overnight. After the marination, allow the chicken to boil - along with all the other marination ingredients and 100 ml of water- until super tender.

Mix the spice blend with some water until you get a thick paste. Dip the chicken in the paste and proceed to flash fry (2-3 minutes in hot oil). Once that is done, serve.



SERVE WITH: whatever starch and veggie you love!

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/the-simplest-fried-chicken-recipe/>

Youtube Video : <https://youtu.be/ag-689rLTJc>