

Spicy Chicken Chatpata

Experience the vibrant flavors of Spicy Chicken Chatpata, a tangy and spicy dish that combines tender chicken with a burst of aromatic spices and fresh herbs, perfect for a quick and delicious meal.



20 min

Total time

easy

Difficulty

300

kcal / serving

Nutrition per serving (estimated)

Protein 29 g

Carbs 14 g

Fat 14 g

Fiber 3 g · Sugar 5 g · Sodium 720 mg

Ingredients

- 150g boneless chicken, diced
- 1 tablespoon oil
- 1 teaspoon cumin seeds
- 1 teaspoon ginger-garlic paste
- 1 small onion, finely chopped
- 1 small tomato, chopped
- 1 green chili, slit
- 1/2 teaspoon red chili powder
- 1/2 teaspoon chaat masala
- Salt to taste
- Fresh coriander leaves, chopped (for garnish)
- Juice of 1/2 lime

Substitutions

Fresh lime – An equal amount of fresh lemon juice

Fresh coriander – Fresh flat-leaf parsley, finely chopped

Green chili – A small pinch of extra red chili powder for similar heat

Drink pairing

A crisp, dry rosé

Its refreshing acidity and light body complement the tangy spices without overwhelming the chicken.

0% option: Sparkling water with lime

Steps

- 1 Heat oil in a pan over medium heat. Add cumin seeds and let them sizzle.
- 2 Add the ginger-garlic paste and sauté for 30 seconds until fragrant.
- 3 Add the chopped onions and sauté until they turn golden brown.
- 4 Stir in the diced chicken and cook until the chicken is no longer pink, about 5-7 minutes.
- 5 Add the chopped tomato and green chili, cooking until the tomato softens.
- 6 Sprinkle in red chili powder, chaat masala, and salt. Mix well and cook for another 2-3 minutes.
- 7 Remove from heat and drizzle lime juice over the top. Garnish with fresh coriander leaves before serving.

Chef's tips

- The finished chicken should look coated in a glossy, lightly saucy mixture; if it seems dry, avoid prolonged cooking, which can toughen the small pieces.
- Use a broad pan so the chicken cooks in a single layer; crowding can make it release moisture and turn the mixture watery.
- Chaat masala and lime both add tang, so taste before serving and keep the final seasoning balanced rather than adding extra salt automatically.

Storage

Refrigerate leftovers within 2 hours in a covered container and keep for 3-4 days. Reheat until steaming hot.

Frequently asked questions

How can I tell when the chicken is cooked?

The pieces should be opaque throughout with no pink center; cut the largest piece to check.

Can I prepare any of this ahead?

You can chop the onion, tomato, chili, and coriander ahead and refrigerate them separately; cook the chicken close to serving for the best texture.

What should I serve with Spicy Chicken Chatpata?

Serve it with rice or flatbread, plus a simple cucumber salad to complement the tangy, spicy flavors.