

# Simple pepper chicken

Heat oil in a pan and fry the onions lightly.

Add the chicken and mix in the pepper powder, turmeric powder and salt.

Add 1/2 cup of water and cook on low heat till the chicken is tender and semi dry.

Simmer for 10 more mins, stirring occasionally till the chicken gets a good shiny colour.

Alternatively, the chicken can be parboiled with a little water and then added to the sauteed onions and pepper.

## Ingredients

1 kg - chicken, cut into medium size pieces

3 - large onions, sliced finely

2 tsp - pepper powder

1 tsp - turmeric powder

2 tbsp - oil

salt to taste