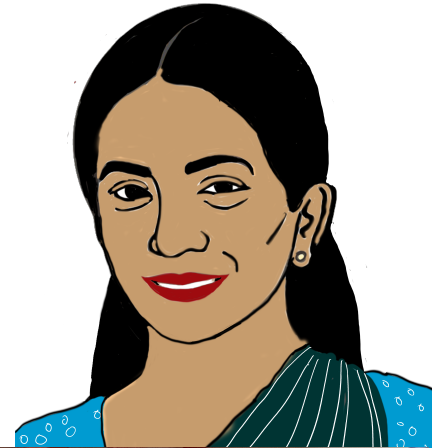


CHICKEN LOLLIPOPS WITH RED RECHEADO MASALA

The method shown here is for air-frying. You can pan fry, grill or steam the lollipops the way you prefer.

What you need;

- Chicken Lollipops: 7-8
- The Women of Goem Red Recheado masala: 2tsp
- Unsalted butter: 10g
- Salt to taste
- Lime juice: 2tbsps



1. Apply salt and lime juice, keep for 10 minutes.



2. Apply salt and lime juice, keep for 10 minutes



3. Marinate with the Red Recheado masala.



4. Keep them for at least half hour.



5. Arrange them in the air fryer tray



6. Brush them with some oil or unsalted butter.



7. Set at 180 degrees Celsius and fry for 20 minutes.



8. And then at 200 degrees for 5 minutes



9. Take it out of the fryer, Adjust salt.



10. Serve with a dip of your choice.



Red Recheado 100g

Recheado in Portuguese means stuffed, and this red variant is distinct from its lesser known green version in both texture and taste. Even though mackerel is the traditional favourite for stuffing, it works excellently with any fish, big or small. Grilled, or pan fried anchovies is a little known but must try with red recheado. This masala is classic Portuguese, and compliments fish, prawns, squid, and chicken when used as starters. This ancestral recipe has been handed down generations within a Catholic family from the village of Curchoarem in South Goa.

₹130.00 (Please check latest price including GST [here](#))

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