**Indian style chicken and Vegetable Fettuccini**

**serves 4**

1 pack Garlic Fettuccini Onion - 1, finely diced

Tomato - 1, large, diced Garlic, finely chopped - 1 tbsp

Tandoori Oil- 1 tbsp Chicken meat diced - 1 cup

green peas - 1/4 cup chopped carrot - 1/4 cup

Chopped Red Peppers - 1/4 cup Turmeric powder - 1/4 tsp

Chick Peas - 1/4 cup, chopped Black pepper - 1/4 tsp

Chopped coriander leaves 2 tbsp Salt - As needed

**Method**

* Boil the Fettuccini in plenty of salt water.
* Drain in a metal strainer, once the pasta is done. reserve 1/4 cup water drained for later use.
* Heat a skillet with Tandoori oil, add garlic and give it a stir for half a minute.
* Add finely chopped onion and fry until transparent. Add the vegetables and chicken and sauté for 2 minutes in medium flame. Add chopped tomato, turmeric powder
* Add the cooked pasta. If the pasta is stuck to each other, loosen with the reserved water to loosen it up. Stir well for a minute and lastly add black pepper and garnish with chopped coriander leaves.

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