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20 Chicken Dishes Of Hyderabad Chicken fry with gravy is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried and then served. The speciality of this dish is the addition of tomato paste. The tomato paste provides this dish a tangy taste. It is well garnished with lemon juice. The dish is simply tasty. 2. Chicken Roast with Gravy Hyderabad StyleRoasted chicken, the name is enough to tell anyone that this dish is on the top of chicken lovers. The Hyderabad style of cooking this dish is very special. The addition of peanut paste enhances its taste and makes it very scrumptious and special as well. 3. Chilli Garlic Chicken Chilli garlic chicken, as the name is suggesting itself that the dish is full of garlic. The addition of lots of garlic gives it a totally different and Chinese touch. Also, the garnishing part of this dish is very special. It is well garnished with deep fried garlic and chopped coriander leaves. 4. Chicken 65 Hyderabad StyleThis dish is very spicy and loved by all spice lovers. You can make this dish in three ways; first is that you can take leg pieces of chicken and make the snack, second is to make with the small piece, and the third is to make it with gravy. All the three have their special touch and amazing taste. 5. Garlic Chicken with CreamCream enhances the taste in which it is added. In this dish, the chicken is deep fried and then lots of garlic is added, after that the cream is added in this dish. This dish looks very yummy, and it has mouth watering quality. You can't afford to miss this amazing dish.6. Pepper Chicken with Curry LeavesPepper is very special as it not only provides the dish a different touch but also increases your eyesight. Yes, you got me right. The speciality of Pepper chicken is that it gives you a healthy touch. 7. Chicken Curry with Curry LeavesCurry leaves are rich in protein, and they enhance the taste of the dish in which they are added. Chicken soup is very healthy, no doubt and the addition of egg makes it even healthier. Also, the peas added in this dish make it scrumptious. 8. Chicken Dum Biryani with Curry LeavesThis biryani is very famous in Hyderabad. This dish is considered as best among all the biryanis in Hyderabad. The curry leaves added in this dish makes it yummiest. Deep fried chicken is added in boiled rice along with all the spices. This dish is very special and tasty as well. 9. Chicken Clear Soup with SpinachThe speciality of this soup is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 10. Chicken Sweet Corn Soup with Egg and NoodlesThe speciality of this soup is that chicken along with all the vegetables is finely chopped and deep fried. The final touch is given by adding boiled corn in this soup. The taste is simply amazing. 11. Chicken Biryani with Curry LeavesAs we know that, chicken dishes are very famous in every part of India. The chicken biryani is also very famous in all parts of India. The speciality of this dish is that Chicken Biryani is made with curry leaves. The curry leaves enhance its taste and aroma as well. 12. Chicken Tandori GravyTandoori chicken or chicken tandoori, call whatever you want, the taste of the dish is simply out of the world. This dish is very spicy. The spice content is dominant in this dish. Tomato puree is added in this dish which gives it a tangy touch. This dish is simply scrumptious.13. Chicken Curry with Coconut MilkCoconut milk enhances the taste of chicken curry. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. The mixture of cream, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is well garnished with coriander leaves. 14. Chicken with SpinachThe speciality of this dish is that chicken along with all the veggies is finely chopped and sautéed. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding boiled corn and avocado in this soup. The taste is simply scrumptious. 16. Chilli Garlic Grilled Chicken with CreamCream enhances the taste of chicken curry. The addition of coriander and peanut paste enhances the taste of the dish. This dish has three major contents which are dominant in it. The mixture of cream, peanut and coriander paste gives this dish amazing mouth watering aroma. The dish is well garnished with coriander leaves. 17. Stuffed Chicken with SpinachThe speciality of this dish is that chicken along with all the veggies is finely chopped and then deep fried. The spinach is rich in iron content, and also the addition of spinach enhances its taste. The final touch is given by adding lots of cheese in this dish. The taste is simply out of the world.18. Chicken Fry Biryani Hyderabad StyleDeep fried chicken with boiled rice, yes this dish has both crispy and soft touch. The taste is just out of the world. Chopped coriander leaves are used to give it a totally different taste and look by well garnishing. 19. Chicken Boneless Biryani Hyderabad StyleChicken Boneless Biryani Hyderabad style, the Hyderabad touch given to this dish by adding peanut paste is the best. The spicy biryani goes amazingly well with chicken curry.20. Chicken Fry with Coconut OilChicken fry with coconut oil is very famous in Hyderabad. As the name is suggesting itself, chicken pieces are deep fried in coconut oil and then served. The speciality of this dish is the addition of green chili and curry leaves. The green chills provides this dish a spicy flavor and has great aroma. It is well garnished with lemon juice. The dish is simply tasty. 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