

YOU'LL LOVE THIS DELICIOUS RECIPE!



TANDOORI CHICKEN

Serves: 4

Prep time: 1 hour 5 min

Cook time: 40-50 min

INGREDIENTS

8 chicken legs or thighs

1st Marinade

2 tablespoons lemon juice

2 teaspoons salt

2 teaspoons chile powder

2nd Marinade

1 cup Greek yogurt

1.5 teaspoons curry powder

2 teaspoons red chile powder

1 teaspoon garam marsala

1 teaspoon ground black pepper

2 cloves garlic

½ inch piece fresh ginger

1 tablespoon lemon juice

1 tablespoon olive oil

½ teaspoon salt

For Serving

¼ cup cilantro leaves, chopped

¼ red onion, sliced

mint chutney

DIRECTIONS

1. Make 2-3 one-inch incisions on each piece of chicken.
2. Mix together the ingredients of the 1st marinade.
3. Rub marinade on the chicken pieces and refrigerate for 15 minutes.
4. In another bowl, mix ingredients of 2nd marinade.
5. Marinate the chicken in this mixture for another 45 minutes.
6. Preheat oven to 400 degrees.
7. Arrange the chicken pieces over a greased wire rack that sits on a deep baking tray. (This makes sure that the chicken cooks evenly on all sides and does not soak in the drippings, which would compromise the texture and char of the tandooris.)
8. Bake the chicken for 30 minutes.
9. Turn the oven to high broil and cook chicken for 5-6 minutes each side. (Keep checking every 3 minutes to avoid excessive charring)