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by ewfood

Malai Chicken Tikka

Ingredients

1kg boneless chicken – cubed medium-sized
2 tsp ginger paste
2 tsp garlic paste
10 green chillies – chopped
12 mint leaves
4 tbsp lemon juice
2 tbsp raw papaya paste
2 tbsp cream
2 tbsp chopped fresh coriander
Salt to taste

Servings

4

Person

Preparation

- 1 Start by grinding together the green chillies, coriander, mint and lemon juice to make a smooth paste.
- 2 Grind properly and then scoop the paste out in a large bowl.
- 3 Then mix in the ginger and garlic paste along with the papaya paste and cream.
- 4 Stir both the mixtures well.
- 5 After that season to taste.
- 6 Once done, throw in the chicken pieces and mix well – ensure all the pieces are nicely coated with the marinade.
- 7 Now cover the bowl and keep in the refrigerator.
- 8 Allow the chicken to marinate for 2 hours.
- 9 Preheat the oven to 180 degrees C or 356 degrees F.
- 10 Lightly drizzle an ovenproof dish with some oil.
- 11 Then place the chicken in the dish and allow it to cook for 30 – 35 minutes.
- 12 Best eaten hot with some coriander and mint chutney.
- 13 * Check for the [Coriander and Mint Chutney](http://ExpatWomanFood.com) recipe in ExpatWomanFood.com

Cooks Note

Serves 4 – 6
