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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 chilies - 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 chilies, 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 recipe in ExpatWomanFood.com

## Cooks Note

Serves 4 - 6