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Tandoori Chicken



Ingredients

1 kg chicken – thighs or breasts
2 cups yoghurt
3 tbsp tandoori powder (found in stores)
1/8 tsp chili powder
1 tsp chaat masala
1 tbsp tumeric powder
4 tsp garlic paste
4 tsp ginger paste
1 tsp salt
3 tbsp butter or ghee
2 tbsp oil
Bunch of coriander leaves – chopped

Preparation

- 1 In a large bowl, apply tumeric powder and salt – after washing the chicken.
- 2 Then add in all the remaining ingredients.
- 3 Mix the marinade well into the raw chicken pieces.
- 4 Leave it overnight.
- 5 The next day, keep the bowl out – to bring it to room temperature.
- 6 At the side, heat the butter and oil in a large pan – on medium heat.
- 7 After that place the chicken in the heated oil.
- 8 Turn the heat to low.
- 9 Allow the chicken to cook fully for 25–30 minutes.
- 10 Turn it once or twice in between.
- 11 Once cooked, serve hot garnished with chopped coriander leaves.
- 12 Eat with tandoori roti or paratha or even pita bread – along with some onion, tomato and green chili (finely sliced mixed with vinegar) salad.

Cooks Note