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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