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Chicken Tikka [1]

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Chicken Tikka

Ingredients

1 cup fresh yoghurt (should not be sour)
1 cup finely chopped fresh coriander leaves
2 tbsps ginger paste
3 tbsps garlic paste
3-4 tbsps garam masala
6 peppercorns/ 2 dry red chillies
3 tbsps lime/ lemon juice
1/2 tsp orange food coloring
1 kg chicken (breast or thigh) skinless and cut into 2" chunks
1 large onion cut into very thin rings
Lime/ Lemon wedges to garnish
1 tsp Chaat Masala (available at most Indian groceries)

Preparation

- **1**
Grind the chopped coriander (keep some aside for garnishing) and all other marinade ingredients (except yoghurt) to a smooth paste in a food processor.
- **2**
Pour the above mix into a large bowl and add yoghurt. Mix well. Add the chicken pieces and mix well. Cover the bowl and refrigerate. Allow to marinate overnight.
- **3**
Thread the chicken onto skewers and keep ready.
- **4**
Preheat your oven or grill to a medium high temperature (200 C/ 400F).
- **5**
Place the skewers on the grill racks in your oven with a tray underneath to catch drippings. Roast open till the chicken is browned on all sides and tender.
- **6**
Remove from skewers and put the chicken in a plate.
- **7**
Put the onion rings in a separate bowl and squeeze lime juice over them. Now sprinkle the chaat masala over them and mix well so the onions are fully coated.
- **8**
Garnish the Chicken Tikka with these onion rings and serve.

Cooks Note

Links

[1] <https://www.expatswoman.com/ewfood/recipes/chicken-tikka>

- [2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6400?destination=printpdf/6400&token=0880bda19c405951c7eced2f0fc004c2>
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