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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
