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Spicy Tandoori Fish Tikka



Ingredients

Rohu Fish- 500 grams (cut into small boneless pieces)
Ginger-garlic paste- 2tbsp
Turmeric powder
Coriander powder- 1tsp
Red chilli powder- 1/2 tsp
Tandoori powder- 1tsp
Curd- 2tbsp
Lemon juice- 1tbsp
Besan or Bengal gram flour- 1tbsp
Olive Oil- 2tbsp
Salt- as per taste
Chaat masala- 1tsp
Green chillies- 4 (chopped)
Onion- 1 (chopped)

Preparation

- 1 Marinate the fish pieces with salt, turmeric and ginger garlic paste. Keep it aside for 10 minutes.
- 2 Add coriander powder, chilli powder and tandoori powder in the curd. Also add the besan to this mixture.
- 3 Now add the lemon juice and beat the curd mixture until it gains a uniform consistency.
- 4 Coat all sides of the marinated fish pieces with the tandoori masala and curd mixture.
- 5 Pre-heat the oven to 300 degrees and brush oil on the fish pieces.
- 6 Now club the fish pieces through 4 stakes and brush some more oil on them. Grill the fish pieces at 60 per cent power for 15 minutes.

Cooks Note

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