

Recipe: Indias' Special: Tandoori Chicken

From the kitchen of: Chef [name redacted]

Serves: 5

Prep: 25-30 mins

Cook: 1 hour

Ingredients:

1 lbs Chicken	1 tsp of Tandoori Masala , salt.
Mixing Bowl	1 cup Yogurt
Pan , Knife	3 tbs ginger – Garlic Past
1 lemon	1 Charcoal for grilling the chicken
Few sprigs of cilantro	in the pan.
oven/grill	Red food color

Directions

Wash the chicken properly and let it dry.

Gather all your spices, yogurt and marinate the chicken in them.

Make several gash on the chicken so the spice can get in the chicken and it can enhance the taste.

Let it sit for an hour and make sure to cover it with something

Now when it's marinated, put it in the oven at 400 degrees for 25-30 minutes. If you are using a traditional Tandoor oven, it's the same process. Add charcoal in the Tandoor between the chicken. So that it can get a smokey taste.

Now when it's cooked, take it out of the oven.

Your Indian tandoori chicken is ready to serve.

Garnish it with some cilantro leaves on top, and lemon squeezed on top, with chutney as a dip.