



# Tandoori Chicken Recipe

## Ingredients:

### For the First Marinade:

- 1 kg chicken (whole or pieces, skin removed)
- 1 tbsp lemon juice
- 1 tsp salt
- 1 tsp red chili powder

### For the Second Marinade:

- 1 cup thick yogurt (curd)
- 2 tbsp ginger-garlic paste
- 1 tsp turmeric powder
- 2 tsp red chili powder
- 1 tsp cumin powder
- 1 tsp coriander powder
- 1 tsp garam masala powder
- 2 tbsp mustard oil (or any cooking oil)
- 1 tbsp lemon juice

Optional: a pinch of red food color for vibrant color

## Method:

### 1. First Marinade:

Wash the chicken and make deep slits on the pieces.  
In a bowl, mix lemon juice, salt, and red chili powder.  
Rub this mixture over the chicken pieces, ensuring it gets into the slits.  
Let it rest for 20 minutes.

### 2. Second Marinade:

In a separate bowl, combine yogurt, ginger-garlic paste, turmeric, red chili powder, cumin, coriander, garam masala, mustard oil, lemon juice, and food color (if using).  
Mix well to form a smooth marinade.  
Coat the chicken pieces thoroughly with this marinade, ensuring it covers the chicken evenly.  
Cover and refrigerate for at least 4 hours or overnight for the best flavor.

### 3. Cooking the Chicken:

#### Oven Method:

Preheat the oven to 220°C (425°F).  
Place the marinated chicken on a baking tray lined with foil.  
Bake for 20-25 minutes, then turn the pieces and bake for another 10 minutes until slightly charred.  
Baste with butter or oil halfway through for juicier chicken.

#### Grill Method:

Heat a grill pan or outdoor grill.  
Place the chicken pieces on the grill and cook on medium heat, turning frequently, until charred and fully cooked (about 20 minutes).

#### Tandoor Method:

Cook the marinated chicken in a preheated tandoor or clay oven until done.

4. Serving:

Garnish with lemon wedges, onion rings, and sprinkle with chaat masala.

Serve hot with mint chutney, naan, or steamed rice.