



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.