



## **Best Tandoori Chicken**

# Tandoori Chicken

Ingredients:

For the Chicken:

- 2.2 pounds whole chicken legs (or chicken thighs), de-skinned, trimmed of fat, and cut into serving pieces

For the First Marinade:

- 1 tbsp ginger garlic paste
- 2-3 tsp Kashmiri chili powder (or 1 tbsp for deeper color)
- 1 tbsp lemon juice
- Salt, to taste

For the Second Marinade:

- 1¼ cups thick plain yogurt (hung curd or Greek yogurt)
- 1 tbsp ginger garlic paste
- 2-3 tsp Kashmiri red chili powder (or any chili powder that gives good color)
- 1 tsp coriander powder
- 1 tsp garam masala powder
- ¾ tsp black salt (or regular salt)
- ½ tsp freshly ground black pepper
- 1 tsp cumin powder
- ½ cup mustard oil (or vegetable oil of choice)
- Red food coloring (optional, not used in this recipe)

Directions:

Step 1: Prepare the Chicken

1. Wash the chicken pieces thoroughly and pat them dry. Make deep cuts on the chicken pieces to help the marinade penetrate.

Step 2: Apply the First Marinade

1. In a large bowl, mix ginger garlic paste, Kashmiri chili powder, lemon juice, and salt.
2. Rub this mixture onto the chicken, ensuring it coats the pieces evenly. Cover and refrigerate for 30 minutes.

Step 3: Prepare the Second Marinade

1. In another bowl, combine yogurt, ginger garlic paste, Kashmiri chili powder, coriander powder, garam masala powder, black salt, black pepper, cumin powder, and mustard oil. Mix well to form a smooth paste.
2. If desired, add red food coloring to the marinade.

Step 4: Marinate the Chicken

1. Remove the chicken from the refrigerator and apply the second marinade generously over the chicken pieces, ensuring they are fully coated.
2. Cover the bowl and refrigerate for at least 4 hours or overnight for best results.

Step 5: Cook the Tandoori Chicken

1. Preheat your oven to 425°F (220°C). Line a baking tray with foil and place a wire rack on top.
2. Arrange the marinated chicken pieces on the wire rack.

3. Bake for 25-30 minutes, flipping halfway through, until the chicken is cooked through and slightly charred.
4. For a smoky flavor, you can broil the chicken for an additional 2-3 minutes or cook it on a grill.