



MY RECIPE BOOK

By



TANDOORI CHICKEN MASALA



STEPS:

MARINATE THE CHICKEN: IN A BOWL, MIX YOGURT, SWADSUGAM TANDOORI MASALA, LEMON JUICE, GINGER-GARLIC PASTE, TURMERIC, RED CHILI POWDER, GARAM MASALA, OIL, AND SALT. COAT THE CHICKEN PIECES THOROUGHLY WITH THE MARINADE. LET IT SIT FOR AT LEAST 30 MINUTES (OR UP TO 2 HOURS FOR BETTER FLAVOR).

COOK THE CHICKEN: GRILL METHOD: PREHEAT THE GRILL OR OVEN TO MEDIUM-HIGH HEAT. GRILL THE CHICKEN FOR 20-25 MINUTES, TURNING OCCASIONALLY, UNTIL THE CHICKEN IS COOKED THROUGH AND HAS A NICE CHAR.

STOVETOP METHOD: HEAT A NON-STICK SKILLET OR GRILL PAN WITH A LITTLE OIL. COOK THE CHICKEN OVER MEDIUM HEAT FOR 10-12 MINUTES PER SIDE OR UNTIL FULLY COOKED.