



## Tandoori Chicken

### Ingredients:

- 1 kg chicken (bone-in pieces, preferably thighs and drumsticks)
- 1 cup **Khaas Yogourt**
- 2 tbsp lemon juice
- 2 tbsp vegetable oil
- 2 tbsp ginger paste
- 2 tbsp garlic paste
- 2 tsp ground cumin
- 2 tsp ground coriander
- 2 tsp paprika
- 2 tsp garam masala
- 1 tsp turmeric powder
- 1 tsp ground black pepper
- 1 tsp red chilli powder (adjust to taste)
- 1 tsp salt (adjust to taste)
- A few drops of red food coloring (optional, for that traditional red color)

### Directions:

#### Prepare the Chicken:

Wash and pat dry the chicken pieces.

Make 2-3 deep slits on each piece to allow the marinade to penetrate and flavor the meat thoroughly.

#### Prepare the Marinade:

In a large bowl, combine **Khaas Yogourt**, lemon juice, vegetable oil, ginger paste, garlic paste, ground cumin, ground coriander, paprika, garam masala, turmeric powder, ground black pepper, red chili powder, and salt.

If needed, add a few drops of red food coloring to the marinade.

#### Marinate the Chicken:

Add the chicken pieces to the bowl and coat them thoroughly with the marinade. Ensure the marinade gets into the slits.

Cover the bowl with plastic wrap and refrigerate for at least 4 hours, preferably overnight, to allow the flavors to develop.

#### Cook the Chicken:

Preheat your oven to 200°C (about 400°F) or prepare a grill for medium-high heat.

If baking, place the marinated chicken pieces on a baking sheet lined with aluminum foil or parchment paper.

Bake in the preheated oven for 25-30 minutes, turning once halfway through, until the chicken is cooked through and has a slight char.

If grilling, cook the chicken pieces on the grill for about 15-20 minutes, turning occasionally, until they are cooked through and have a nice char.

#### Serve:

Serve the tandoori chicken hot, garnished with lemon wedges and fresh coriander leaves.

Enjoy with naan, rice, or a fresh salad.