

Tandoori Chicken



Ingredients:

1 chicken, 1 tsp chilli powder, 3 tbsp lime juice, Salt (to taste), 4 tbsp yoghurt, 1 tsp ginger, 1 tsp garlic, 1 tsp cumin powder (Zeera), ½ tsp garam masala

Method:

Pierce and gouge the chicken with a fork repeatedly.

Mix all the ingredients (except the chicken) thoroughly.

Rub the mixture all over the chicken and marinate for 3-4 hours.

Place the chicken on a baking tray and bake in the oven for about 45-mins.

Take out the chicken and brush lightly with olive oil.

Serve with onion rings and boiled vegetables on a platter of lettuce.