



TANDOORI CHICKEN

MAKE TONIGHT INDIA NIGHT...AT HOME!

INGREDIENTS:

- 2 pounds boneless, skinless chicken breasts
- 1 tsp salt and pepper
- 1 lemon, juiced
- 1 1/4 cups plain yogurt (not Greek)
- 1/2 onion, finely chopped
- 1 clove garlic, minced
- 1 tsp fresh ginger, minced
- 2 tsp garam masala
- 1 tsp cayenne pepper
- 2 tsp fresh cilantro
- 1 lemon, cut into wedges

DIRECTIONS:

1. Cut chicken breasts into 1-2 inch pieces. Put chicken in a shallow dish and season with salt and pepper. Add the lemon juice. Mix together and set aside.



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2. In a bowl combine the plain yogurt, onion, garlic, ginger, garam masala, and cayenne pepper. Mix well.
3. Combine yogurt mixture with chicken pieces. Cover with tin foil and refrigerate 1 - 6 hours.
4. Pre-heat oven to 375 degrees. Set oven rack to middle position.
5. Line a baking dish (9" X "13) with foil and then evenly spread the chicken pieces across the pan. Top with any remaining yogurt sauce.
6. Cook for 20-25 minutes or until chicken becomes slightly charred or light brown around the edges. Always remember to check your recipe often to avoid burning!
7. Serve over white basmati rice with the cilantro and lemon wedge for garnish. If you have any colorful or Indian looking plates, placemats or napkins, be sure to bring them out. Make your presentation festive!

To add a little more Indian flare, serve with Naan (from Trader Joes) and a dollop of delicious mango chutney (available at most grocery stores!)

WE HOPE YOUR FAMILY ENJOYS THIS DELICIOUS RECIPE!