



## TANDOORI MURGH

Cook Time	20
Prep Time	5
Serves	4-6



### Ingredients

Chicken	1 kg
Yoghurt/curd	4 tbsp
Vinegar or lemon juice	2 tbsp
Ginger-garlic paste	2 tbsp
Vegetable oil	4 tbsp
Ground pepper	1 tsp
Red chilli powder	1 tsp
Kasoori methi	1 tbsp

### Ingredients (Contd.)

Tandoori masala or garam masala	1 tbsp
Red food colour	1 tsp

### Preparation

#### Step 1

Mix together all the ingredients (except chicken) and let it rest for some time.

#### Step 2

Remove the skin & clean the chicken.

#### Step 3

Make deep gashes in the chicken.

#### Step 4

Now marinate the chicken well with the spice blend, rub evenly inside-out.

#### Step 5

Let it rest in the refrigerator for at least 8 hours

#### Step 6

Preheat oven to 180-190 degree

#### Step 7

Grill the chicken for an hour or so (changing sides after 30mins).

#### Step 8

Brush oil to the sides while turning.

#### Step 9

Towards the end increase the temperature above 200 degrees to allow browning of the top surface.

#### Step 10

Remove from oven when cooked, sprinkle some parsley & ground pepper.

#### Step 11

Serve hot with salad, lemon wedges & mint chutney.