

Ranger Nick's

Tandoori Chicken



6 chicken drumsticks/joints/pieces
2 cloves garlic
1.25cm ginger
1 chilli
1 onion
juice of 1/2 lemon
2 tbsps oil
2 tbsps fresh coriander leaves
100g natural yoghurt
1 tbsp tomato paste

Cutting board
Sharp knife
Blender
Wooden spoon
Measuring spoons
Cook pot

One of the best known curries, the Tandoori Chicken has a lightly crusty surface and is tasty as a main meal, or as an entree.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Cooking Method:

Make 2 - 3 incisions in each piece of chicken. Using the blender, blend all other ingredients together with the spice mix until smooth. Spread the marinade over the chicken pieces, especially into the slits, and marinate for a few hours. Place chicken pieces in a greased roasting dish, pour any remaining marinade over it and bake on high heat for 45 minutes, turning them over half way through. Once brown and crispy, take out of the oven and serve with roti.

Watch it on Youtube at <https://youtu.be/JOejoMAWkBs>