

Tandoori Chicken

Serves 4

Requires a little advance preparation yet still worth the work!

Ingredients:

- Six chicken thighs, skinless.
- 2 tbsp Himalaya Gourmet Tandoori Masala (paste).
- 2 tablespoons plain yogurt.
- 2 tablespoons melted butter.
- Salt to taste.

Method:

1. Make 2-inch long slashes across the chicken, about 3 slashes per piece.
2. Blend Tandoori paste, yogurt and salt in a bowl. Coat the chicken with the paste and marinate overnight in the refrigerator.
3. Preheat a grill on the highest setting. When grill is hot, add the chicken and lower heat to medium. Allow to cook on each side for about 10 minutes until grill marks are apparent. Halfway through cooking, brush with melted butter. Remove from grill when chicken is cooked.
4. Serve warm with steamed rice or flatbread and lemon wedges.