

Chicken Tikka Roast

Serves 4

Ingredients:

- 1 Broiler-fryer chicken (2 ½ to 3 lbs)
- 2 tbsp salt
- 2 tbsp HG Tikka
- 2 tbsp lemon juice
- 2 tbsp vegetable oil

Method: Wash chicken and pat dry. Apply mixture of salt, masala, lemon juice & vegetable oil to the body cavities of the entire chicken and also the inside. Place chicken, breast side up and bake in oven for 35 to 45 min. at 375 F. or done to your satisfaction. Serve with rice or potatoes and a salad.