

TANDOORI CHICKEN

INGREDIENTS

2 chicken legs + 2 chicken breasts

1 ½ tbsp. Spicebox Organics **TANDOORI MASALA SPICEBLEND**

2 tbsp. yoghurt

1 tbsp. lemon juice

2 tsp. ginger garlic paste

2 tbsp. olive oil

Salt *to taste*

DIRECTIONS

1



Cut deep slashes into the chicken

2



Mix the rest of the ingredients and use it to marinate the chicken

3



Keep in the fridge covered for 6-8 hours

4



Grill it in the hot oven for 8 - 10 minutes

5



Turn from time to time

6



Sprinkle SpiceBox Organics Chaat Masala and serve with sliced onion and lemon

SERVING SUGGESTIONS:

Sprinkle SpiceBox Organics Chaat Masala and serve with sliced onion and lemon

