



Tandoori Chicken

Savannah · 29/09/2024



Prep Time

6 hrs 20 mins

Difficult

Medium

Servings

7 hrs 5 mins

Description

Try this authentic tandoori chicken that's marinated in yogurt and spices then cooked on the grill instead of a clay oven so you can make it at home. Serve with longgrain basmati rice, grilled veggies, roasted corn on the cob, and a cucumber salad.

Ingredients

- 2 pounds chicken
- cut into pieces - 1 medium lemon
- juiced - 1 teaspoon salt - 1 ¼ cups plain yogurt - ½ medium onion
- finely chopped - 1 clove garlic
- minced - 2 teaspoons garam masala - 1 teaspoon grated fresh ginger root - 1 teaspoon cayenne pepper - 1 teaspoon red food coloring (Optional) - 1 teaspoon yellow food coloring (Optional) - 2 teaspoons finely chopped cilantro - 1 medium lemon
- cut into wedges

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Remove and discard skin from chicken pieces. Cut slits into meat and place into a shallow dish. Season chicken on both sides with lemon juice and salt. Let sit for 20 minutes. Dotdash Meredith Food Studios Mix yogurt
2. onion
3. garlic
4. garam masala
5. ginger
6. and cayenne pepper together in a medium bowl until smooth
7. then stir in food coloring. Dotdash Meredith Food Studios Spread yogurt mixture over chicken
8. cover
9. and refrigerate for 6 to 24 hours (the longer the better). Dotdash Meredith Food Studios When ready to cook
10. preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken from marinade. Discard remaining marinade. Cook chicken on the preheated grill until no longer pink and the juices run clear. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Dotdash Meredith Food Studios Garnish with cilantro and lemon wedges. Dotdash Meredith Food Studios Recipe Tip This dish can also be baked in a 450 degrees F (230 degrees C) oven for 25 to 30 minutes.