

Tandoori Chicken

INGREDIENTS

6+ Chicken Drumsticks
2 tsp Salt
2 tsp Chili powder
1 tsp Coriander powder
1 tsp Garam Masala
½ tsp Chaat Masala
2 tsp Olive oil
1 tsp Plain Yogurt
1 tsp Ginger & Garlic paste
½ Lemon



Image taken from: <https://spicecravings.com/tandoori-chicken-wings>

PREPARATION

Use a knife to make about couple half inch slits on the drumsticks.

Add salt, chili powder, coriander powder, garam masala and chaat masala to the drumsticks in a bowl.

Next, add a drizzle of olive oil.

Then add a tablespoon of plain yogurt and Ginger & Garlic paste.

Squeeze half a lemon and use a spoon to make sure the mixture is spread evenly.

Marinate the chicken for at least 2 hours.

Set the oven to 425-degree F.

Place the chicken drumsticks on baking tray and leave them in the oven for 21 min.

Then turn on the broil for another 5 minutes.

After the 5 minutes, take the drumsticks out of the oven and enjoy some delicious Tandoori chicken.