**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

**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.