

Le' Spice Tandoori Seasoning Recipe:

Tandoori Chicken



Serve 4

Ingredients

4 chicken legs – skinned off – make 6 long incisions on each piece to help the chicken to cook through nicely

Juice of 2 lemons

½ cup of plain yogurt

3 teaspoon of garlic paste

2 teaspoon of ginger paste

3 teaspoon of salt (or adjust the salt to your own taste)

4 teaspoon of **Le' Spice Tandoori Seasoning**

Method

Place the chicken in a large zip lock bag or plastic bag

Add the lemon juice, salt, garlic ginger paste, and **Le' Spice Tandoori Seasoning**

And massage them well onto the chicken

This step is very important to ensure the seasoning penetrate the chicken well.

Do this for at least 5 minutes

Then add the yogurt to the bag

Mix all of the ingredients well

Get rid of the excess of air in the bag and seal it properly

Refrigerate overnight

Bake the chicken in the oven uncovered for 45 minutes at 200 degree Celcius turning the chicken twice while baking

Or you can also grill the chicken on top of charcoal BBQ to get that authentic charcoal aroma of Tandoori chicken

Serve with sliced onion, lemon wedges and some nice salads

**Note: You can replace chicken with lamb chops or boneless chicken thigh
If you have left over cooked tandoori chicken, do not throw them away.
They can be used as the meat to cook Butter Chicken.
See Butter Chicken recipe using Le' Spice Mughlai Korma Spice Mix**