

Meat/Yogurt Tandoori Chicken

A: 1t ginger
1t cumin
1t coriander
1t paprika
1t turmeric
1t salt
1t red pepper
1C plain yogurt

B: 4 chicken breasts, cut into pieces

1. Combine (A) in mixing bowl. Arrange (B) in pan, coat with (A), and store, covered, 60 minutes in refrigerator.
2. Place chicken on oiled baking sheet and bake 400F for 15 minutes, turn, and bake 15 minutes longer.

Servings: 4

\$Id: yogurt_tandoori_chicken,v 1.2 2025/03/02 18:10:05 deaven Exp \$



From the kitchen of David and Jennifer Deaven