



Dinner Recipe: Tandoori Chicken in a Brick

Ingredients

4 Chicken Leg Quarters (with skin)
2 Cups of Greek Yogurt
1 Tsp Turmeric Powder
½ Tsp Red Chili Powder
½ Tbsp Lemon juice Salt (To Taste)
2 Tbsp Ginger
2 Tbsp Garlic
1 Tbsp Life is a Recipe® Garam Masala
2 Tsp Fenugreek Leaves (Dry)
1 Tsp Paprika
¼ Tsp Cumin
1 Tbsp Ghee
Lemon Wedges
Fresh Cilantro
Cucumber
Red Onion
Tomato

Instructions

1. Using a sharp knife, cut slashes in the flesh of the chicken to allow the marinade to penetrate.
2. In a bowl, combine the yogurt, lemon juice, garlic, ginger, cumin, garam masala, fenugreek, ghee, turmeric, red chili. Stir the mixture.
3. Pour the mixture over the chicken.
4. Rub the marinade into the chicken and then cover. Refrigerate for 6 to 8 hours, for best results I marinate overnight.
5. Soak clay oven in water (follow the directions of your clay pot).
6. Remove the chicken 30 minutes before finished cooking.
7. Remove all excess marinade from the chicken.
8. Pre-heat the oven to 450 degrees.
9. Place the chicken in the brick.
10. Cook for 90 minutes.
11. The juices of the chicken should run clear when pierced with a knife near the bone.
12. Serve with cilantro, sliced cucumber, onions, chilies and lemon wedges.
13. Serve on a bed of basmati rice.