



**MILD/
MEDIUM**

For this marinade you will need:

Tandoori Chicken Kit

1 tsp salt

Juice of 1 lime

4 chicken breasts

½ cup of natural yoghurt

4 cloves of garlic, peeled and grated

10g fresh ginger, peeled and grated

Wooden skewers

Method

1. Combine the salt and lime juice in a bowl.
2. Cut the chicken into 3cm cubes and place in the salt and lime juice. Ensure that the chicken is coated in the mixture, cover the bowl and marinate for 10 minutes.
3. Combine the remaining ingredients together with the contents of the Spice Bag with the marinated chicken. Cover and refrigerate for 1 hour.
4. Soak wooden skewers in water for 10 minutes.
5. Remove from the marinated chicken from the fridge and place on the wooden skewers. Place on the bbq or in a pre-heated oven (200 degrees celsius) until cooked through.

This would be ideal for chicken legs, thighs or whole breasts. Remove the skin and lightly score the meat several times. Follow the rest of the recipe from Step 2 and cook without the use of the wooden skewers.