Chicken Tikka is an outmoded and very standard Indian Chicken Cousin which is stuffed full of flavour & colour. Chicken Tikka pieces or hunks is very crispy, this recipe easy-to-cook, chicken chunks are steeped in exceptional spices & yoghurt and fastened on needles till it is brown & caring. This Chicken Tikka can also be prepared into chicken tikka recipe.

fresh yoghurt 1 cup, Finely chopped [fresh coriander](http://indianfood.about.com/od/quicktips/qt/lastfreshcor.htm) leaves 1 cup, ginger paste 2 tbsps, garlic paste 3 tablespoons, garam masala 3-4 tablespoons, peppercorns 6/ red chillies 2 dry, lime/ lemon juice 3 tablespoons, orange food coloring 1/2 teaspoon, chicken and cut into 2 chunks 1 kg, onion cut 1 large Lime/ Lemon wedges to garnish, 1 teaspoon [Chaat Masala](http://indianfood.about.com/od/glossaryofterms/g/chaatmasala.htm)

Grind the cut coriander for garnishing and all other dressing ingredients to a flat paste in [a food processor](http://lowcaloriecooking.about.com/od/glossary/g/Food-Processor.htm). Pour the overhead mix into a great bowl and add yoghurt mix it well put the chicken pieces and mix it. Shield the bowl and freeze it for few mints, give for marinate overnight, Thread the chicken onto needles and keep ready. Heat your oven or grille to an average high flame Place the needles on the grill frames in your kiln with a plate beneath to catch drippings. Roast open checkout the chicken is fried on all edges and tender. Take away from needles and put the chicken in a salver. Put the onion trinkets in a distinct bowl and crush lime juice over them. Now sprinkling the chat masala over them and mix it so the onions are completely coated. Garnish the Chicken Tikka with onion charms and serve hot.