

## **Tandoori Chicken and Naan**

Tandoori Chicken:

Ingredients:

4 chicken leg quarters or 8 bone-in, skin-on chicken thighs

1 cup plain yogurt

2 tablespoons tandoori masala spice mix

2 tablespoons lemon juice

1 tablespoon grated ginger

1 tablespoon minced garlic

Salt to taste

Vegetable oil (for grilling or baking)

Instructions:

Prepare the Marinade:

In a large bowl, mix together the yogurt, tandoori masala spice mix, lemon juice, grated ginger, minced garlic, and salt.

Marinate the Chicken:

Score the chicken pieces with shallow cuts to allow the marinade to penetrate. Coat the chicken thoroughly with the marinade, making sure to get it under the skin if using bone-in chicken.

Marinate the Chicken:

Cover and refrigerate for at least 2 hours, or ideally overnight, to allow the flavors to infuse the chicken.

Grill or Bake:

Preheat the grill or oven to medium-high heat. If grilling, lightly oil the grates. If baking, preheat the oven to 400°F (200°C).

Grill or bake the chicken until it's cooked through, and the skin is crispy and charred, about 30-40 minutes.

Naan Bread:

Ingredients:

3 cups all-purpose flour

1 teaspoon active dry yeast  
1 cup warm water  
1/4 cup plain yogurt  
2 tablespoons melted butter  
1 tablespoon sugar  
1 teaspoon salt  
Melted butter or ghee (for brushing)

Instructions:

Prepare the Dough:

Dissolve the yeast and sugar in warm water. Let it sit for 5-10 minutes until frothy. In a large bowl, mix the flour and salt. Make a well in the center and add the yeast mixture, yogurt, and melted butter.

Knead the dough for about 5-7 minutes until it's smooth and elastic. Cover the bowl and let the dough rise for 1-2 hours until it doubles in size.

Shape and Cook the Naan:

Preheat a skillet or griddle over medium-high heat.

Divide the dough into golf ball-sized portions. Roll each ball into an oval or round shape.

Cook the naan for about 2 minutes on each side or until it puffs up and gets light brown spots.

Serve:

Brush the warm naan with melted butter or ghee before serving.