Air Fryer Tandoori Chicken

# **Ingredients**

* Chicken drumsticks 1 lb
* Red chili powder 1 tsp or as per spice level
* Turmeric powder ¼ tsp
* Salt ½ tsp or as needed
* Garam masala ¼ tsp
* Cumin powder ½ tsp
* Coriander powder ½ tsp
* Ginger garlic paste ½ tsp
* Yoghurt 2 tbsp
* Tomato paste 2 tsp
* Olive oil 1 tbsp
* Lemon juice of half a lemon

# **Method**

Marinate the chicken drumsticks with all the ingredients listed above. Set aside for an hour.

Turn on the air fryer to roast option. Set temp to 400 deg F for 30 minutes.

When preheated, spritz the air fryer tray with cooking spray. place the chicken in the tray and let it cook. Flip sides when prompted, spray some more oil on the chicken before turning back in the air fryer after flipping sides. Serve hot with green chutney made of cilantro and mint!!

For the Green Chutney, grind together a handful of cilantro, couple of sprigs of mint leaves, two green chillies, salt and lemon juice.