**Chicken Tandoori**

Prep time: 3 hours Cook time: 35 Min

**Ingredients:**

* 1 chicken, cut in half
* 1 tbsp ginger-garlic Paste
* Low sodium salt, to taste
* ½ tsp lemon juice
* 1 tbsp mustard oil
* 2 tbsp deghi red chilli powder
* ½ tsp shahi jeera, crushed
* ¼ tsp cardamom powder
* A pinch of cinnamon powder
* ½ tsp black pepper powder
* ½ tsp dhaniya powder
* ½ cup curd
* ½ tbsp roasted besan

**Instructions:**

**Marinate the Chicken:**

1. Marinate the chicken with ginger-garlic paste and lime juice. Cover and refrigerate for 45 minutes.

**Prepare the Spice Mixture:**

1. In a mixing bowl, add mustard oil, red chili powder, shahi jeera (cumin seeds), cardamom powder, cinnamon powder, and dhaniya powder (coriander powder).
2. Mix well.

**Add Curd and Seasonings:**

1. Add curd to the spice mixture and mix until well combined.
2. Then add lime juice, salt, and roasted besan (gram flour), and mix thoroughly.

**Marinate the Chicken Again:**

1. Remove the chicken from the refrigerator and coat it well with the spice mixture.
2. Cover and let it rest for at least 2 hours (or longer for better flavor).

**Bake the Chicken:**

1. Preheat the oven to 170°C (340°F).
2. Place the marinated chicken on a baking tray and bake for 35 minutes, or until fully cooked and slightly charred.

**Garnish and Serve:**

1. Garnish with lemon slices and fresh dhaniya leaves (coriander leaves).
2. Serve hot.