



Tandoori Chicken

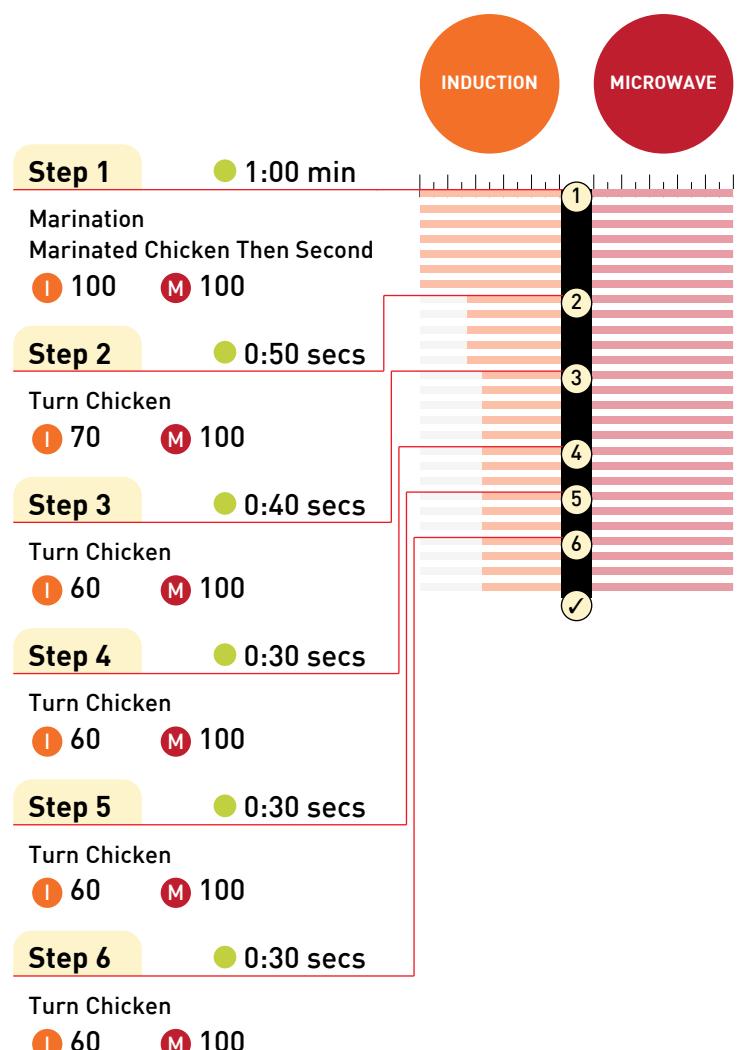
Cooking Time

On2Cook: 4:00 mins Normal Cooking: 15 mins

Accessories: Grill Pan

Ingredients

384 g	Marinated Chicken 150 g Chicken Leg Whole 150 g Chicken Breast Whole 50 g Buttermilk, 5 g Lemon Juice 4 g Kashmiri Red Chilli 20 g Ginger Garlic Paste 5 g Mustard Oil
20 g	Ghee for Brushing
86 g	Second Marination 60 g Hung Curd 3 g Kashmiri Chilli Powder 2 g Coriander Powder 2 g Cumin Powder, 1 g Turmeric 1 g Garam Masala, 1 g Kasuri Methi 1 g Black Pepper, 5 g Salt 5 g Mustard Oil, 5 g Roasted Besan Garnish Liquid
125 g	50 g Butter, 50 g Cream 5 g Kashmiri Red Chilli Powder 5 g Chaat Masala, 10 g Lemon Juice 5 g Fresh Coriander



Total Output:
350 G