



Tandoori Chicken

Combine 1 tbsp Butter Chicken Curry Blend, 1 cup Natural Yoghurt, 1 tbsp minced garlic, 1 tbsp minced ginger, juice of ½ lemon and salt and mix well. Add approximately 1kg skinless chicken pieces that have been scored well.

Add these to the marinade and coat well, cover and refrigerate for a couple of hours. Remove the chicken pieces from the marinade and place on a baking tray and cook in a hot oven. N.B. The butter chicken curry blend is quite mild and tandoori is typically hot you will need to add some chilli powder to your marinade to increase the heat (approx. 1 tsp or as desired).