



Tandoori Chicken

Ingredients

- 2 pounds chicken (bone-in, cut into pieces)
- 1 medium lemon, juiced
- 1 teaspoon salt
- 1 ¼ cups plain yogurt
- ½ medium onion, finely chopped
- 1 clove garlic, minced
- 2 teaspoons garam masala
- 1 teaspoon grated fresh ginger
- 1 teaspoon cayenne pepper (adjust to taste)
- 1 teaspoon red food coloring (*optional, for that signature tandoori hue*)
- 1 teaspoon yellow food coloring (*optional*)
- 2 teaspoons finely chopped cilantro (for garnish)
- 1 medium lemon, cut into wedges (for serving)

Instructions

1. Prep the chicken:

Remove the skin from the chicken and make deep slits in each piece to help the marinade penetrate. Place in a shallow dish. Sprinkle with lemon juice and salt. Let sit for 20 minutes.

2. Make the marinade:

In a medium bowl, mix together the yogurt, onion, garlic, garam masala, ginger, cayenne pepper, and food coloring (if using) until smooth.

3. Marinate:

Coat the chicken thoroughly with the yogurt marinade, ensuring it gets into the slits. Cover and refrigerate for at least 6 hours, or preferably overnight for maximum flavor.

4. Grill the chicken:

Preheat a grill to medium-high heat and oil the grates lightly. Remove chicken from the marinade and discard any excess. Grill chicken pieces until cooked through and lightly charred, about 20 minutes total, turning occasionally. Internal temperature should reach 165°F (74°C).

5. Serve:

Garnish with chopped cilantro and lemon wedges. Serve with basmati rice, naan, grilled corn, or a crisp cucumber salad.