



## Tandoori Chicken

Difficulty  
Easy



### Ingredients

- 5 tbsp Patak's Tandoori Paste
- 3 tbsp natural yogurt
- 2 chicken or turkey breasts, skinless

### Instructions

Mix together the yogurt and Patak's Tandoori Paste to create a marinade. Lightly score the chicken breasts. Cover chicken with the marinade and stir to ensure it is well coated. Cover and refrigerate for 1 hour. Lift the chicken pieces out of the marinade and arrange on a baking tray or on grill. Cook uncovered in a 350° F oven or on a medium grill 40 minutes. Serve hot with rice or salad.

