



Tandoori Chicken (My Version)

NIBBLEDISH CONTRIBUTOR

Ingredients

3 Chicken Breast Meat
2 tbsp Curry Powder
Ground Cumin
Ground Coriander
1 Stalk Curry Leaf
1 Stalk Chinese Parsley
Ground Oregano
Dried Herb Mixture (Basil, Mexican Oregano, Dried Tomatoes, Rosemary...)
Salt
Sugar
Cottage Cheese
Olive Oil
Red Pepper Flakes
Honey

Instructions

Remove the skin and bone from the Chicken Meat. Slice into large strips. (Just like chicken chop)

Wash clean and chop the curry leaves and parsley.

Marinate the chicken with the mentioned ingredients. (Be generous with the cottage cheese, it really doesnt taste as good without it).

Set aside in the fridge for a couple of hours and throw it into a preheated oven at 180

degrees celcius. It should be ready in about 30 Minutes.