



## Tandoori Chicken



### Ingredients:

- 1 kg boneless, skinless chicken breasts or thighs
- 1/4 cup olive oil
- 2 tablespoons lemon juice
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

## Method:

- **Prepare the marinade:** In a small bowl, whisk together the olive oil, lemon juice, minced garlic, dried oregano, dried thyme, salt, and black pepper.
- **Marinate the chicken:** Place the chicken in a zip-top bag or shallow dish. Pour the marinade over the chicken and make sure it is evenly coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes, or up to overnight.
- **Grill the chicken:** Preheat your grill to medium-high heat. Remove the chicken from the marinade and place it on the grill, making sure not to overcrowd the grates. Grill for 5-7 minutes per side, or until cooked through. The internal temperature should reach 165°F (74°C).
- **Serve:** Serve the grilled chicken hot with your favorite sides, such as grilled vegetables, salad, or mashed potatoes.

Thanks & Regards

Chef Rawat