



Chicken Tikka



Ingredients

- 1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
- 1/2 cup plain yogurt
- 1/4 cup lemon juice
- 1 tablespoon ginger-garlic paste
- 1 teaspoon ground cumin
- 1 teaspoon garam masala
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon red chili powder (adjust to your taste)
- 1/4 teaspoon salt
- 1 tablespoon olive oil

Method:

Marinate the chicken:

- In a large bowl, combine the yogurt, lemon juice, ginger-garlic paste, cumin, garam masala, turmeric, red chili powder, and salt.
- Add the chicken cubes to the marinade and mix well to coat evenly.
- Cover the bowl and refrigerate for at least 2 hours, or overnight for better flavor.

Grill the chicken:

- Preheat your grill to medium-high heat.
- Thread the marinated chicken cubes onto skewers.
- Grill the skewers for 5-7 minutes per side, or until the chicken is cooked through and slightly charred.

Serve:

- Serve the grilled chicken tikka hot with naan bread, raita, or your favorite dipping sauce.