

Baked Tandoori Chicken

Ingredients

- 1 lb Chicken Breasts (cut into 1 inch cubes)
- 3/4 c Yogurt
- 1 T Ginger (minced)
- 4 clv Garlic (minced)
- 1/2 t Ground Cumin
- 1 t Ground Coriander
- 1/2 t Garam Masala
- 1/4 t Salt
- 1/4 t Black Pepper
- 1/2 t Chili Powder

Instructions

1. Marinate chicken in all the ingredients for at least 2 hours or overnight.
2. Soak skewers for 20 minutes prior to threading. Thread chicken pieces using skewers.
3. Preheat oven to 450 degrees.
4. Bake for 15 minutes then switch to broiler for 2 minutes