

Slashed Tandoori Chicken With Coriander Chutney

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-flatbread-recipe>

Ingredients:

- 2 garlic cloves crushed
- 6 2/3 tablespoons ginger peeled and grated
- coriander a small bunch, finely chopped
- 6 3/4 tablespoons greek yogurt
- 1 1/2 teaspoons paprika
- 9 whole chicken thighs
- 2 lemons 1 cut into wedges and griddled
- 1 teaspoon black peppercorns
- 1/2 teaspoon cumin seed
- 1 teaspoon coriander seeds
- 2 inches cinnamon sticks
- 1 teaspoon cayenne pepper
- coriander a large bunch
- 1 handful mint leaves
- 4 teaspoons lemon juice
- 1 green chilies
- 1 clove garlic small
- ginger a small piece, peeled
- 1 teaspoon caster sugar
- 2 tablespoons cashew nuts soaked in boiling water for 10 minutes
- chapati to serve

Nutrition:

1. Calories: 1200 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 440 milligrams
4. Fat: 83 grams

5. Fiber: 4 grams
 6. Protein: 92 grams
 7. SaturatedFat: 22 grams
 8. Sodium: 420 milligrams
 9. Sugar: 3 grams
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