

# Indian restaurant style Chicken Tandoori

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-tandoori-masala-recipe>

## Ingredients:

- chicken leg quarters or drumsticks, 1 kg
- mustard oil 1/2 cup
- lemon juice 4 tbl spn
- ginger paste 2 tspn
- chilli powder 5. Kashmiri red, or Paprika, 5-6 tblspn
- Orange optional
- food color optional
- garlic
- green chillies
- garam masala powder 1/3 tspn
- coriander powder 1/2 tspn
- chaat masala Powder, 2 tspn
- tandoori masala Powder, any brand 5-6 tspn
- plain yogurt or hung curd, 1/2 cup
- coriander leaves or cilantro, 1 small bunch
- chilli powder 14. Regular red, to taste
- 1 tablespoon ghee optional
- salt to taste
- butter or oil, optional for grilling