

Tandoori Chicken With Cilantro

Ingredients

- 8 thighs & drumsticks or 4 leg quarters
- For the marinade
 - 1 1/2 cup yoghurt
 - 2 tbs hot masala
 - 1/4 cup coriander leaves.
 - Juice and zest of 1 lemon
 - 1 tbs crushed garlic
 - 1/2 tsp turmeric
 - Salt and pepper

Method

Combine all ingredients together. Pour over chicken and allow to marinate overnight. Braai or bake in hot oven.