

# QUARTER CHICKEN TIKKA LEGS



Makes 6 – 8 servings

Chicken Tikka

1 tablespoon smoked paprika

1 tablespoon Garam Masala

1 tablespoon cumin

1 tablespoon ground coriander

1 teaspoon turmeric

1 teaspoon ground cayenne

1 thumb-sized piece of ginger, peeled and roughly chopped

6 garlic cloves, chopped

1/2 cup Greek yoghurt

Zest & juice of 1 lime, divided

1/4 cup grape seed oil

9 whole bone-in chicken legs (drums & thighs)

Curry Lime Yoghurt

1 ½ cups Greek yoghurt

1 tablespoon curry powder

1 tablespoon fresh squeezed lime juice

Pinch of sea salt

To serve

Handful of fresh cilantro

½ small red onion, thinly sliced

1 lime, cut into wedges

Sliced chilies, if you like it extra spicy

First, prepare the marinade. In the base of a food processor, combine the spices, ginger, garlic, yoghurt, lime zest & juice, oil, and salt, and pulse until smooth. Place the chicken into a large bowl, pour over the

marinade, then massage the lot until every nook & cranny of the chicken is coated. Cover with plastic wrap and chill in the fridge overnight (at least 8 hours).

When ready to cook, Set the temperature to 425 degrees F, and preheat, lid closed, for 10 – 15 minutes.

Place the chicken directly on the grill grates and cook for 45-50 minutes, until crispy and wood-fire grilled to perfection (or until the chicken reaches an internal temperature of 165 degrees F).

While the chicken is grilling, combine all of the curry lime yoghurt ingredients in a small bowl, and mix well. Cover with plastic wrap and chill in the fridge until ready to serve.

Garnish with fresh cilantro and sliced red onion, then serve with curry lime yoghurt and fresh lime wedges. Delicious!!