

Tandoori Chicken

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15. Noun
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Tandoori Chicken

Ingredients :

Number pound(s) boneless chicken

Number sliced onions

3 limes

Number whole green chillis

3 tbsp onion paste

tsp ginger paste

tsp garlic paste

1 tsp turmeric powder

Number tsp red chilli powder

1 tsp coriander powder

tsp cumin powder

1 tbsp curds

salt to taste

tbsp cinnamon powder

tsp cloves powder

2 tbsp oil

Method :

Verb the chicken pieces.

Verb Onion paste, Ginger, Garlic, Turmeric, Red chilli powder, coriander, cumin, curds, salt, Cinnamon

and

Clove powder in a small Noun . Verb 1 tbsp oil to it and Verb it well.

In a big Noun put all the chicken Noun . Add all the spices from the small bowl onto the chicken. Mix well so that the chicken Noun are Past tense verb with the spices. Keep it aside for 6 to 8 hours.

Preheat the oven at 450 F. Verb some oil in a big flat baking Noun . Keep all the chicken pieces in a single layer. Once the oven is ready, Verb the tray inside the oven for 45 minutes.