

# Tandoori Chicken

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15. Noun \_\_\_\_\_
16. Verb \_\_\_\_\_

# 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.