



Tandoori Chicken

Serves 12

Ingredients:

- 3 lbs. Boneless, skinless Chicken Breasts
- 3 oz. (1/3 cup) Lemon Juice
- 0.5 oz. (2 Tbs.) Minced Garlic
- 0.5 oz. (2 Tbs.) Minced Ginger
- 1 1/2 tsp. Ground Cardamon
- 1 tsp. Red Pepper Flakes
- 2 tsp. Tandoori Powder

Directions:

1. Cut diagonal slashes into the chicken breasts with a knife. Place in a large mixing bowl and add the lemon juice. Cover and marinate for ½ hour. Place the next five ingredients in a blender or processor and blend into a smooth sauce. Pour over the chicken and toss to coat. Cover and refrigerate up to overnight.
2. Place chicken on grill over medium heat. Grill until juices run clear when pierced, about 5 minutes per side. Allow to cool and slice.