



CHICKEN TIKKA



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Ingredients:

250 gms Boneless Chicken
 1 tbsp Fresh Lime juice
 2 tsp Red Chilly powder (deggi)
 3 tbsp Yogurt
 1 tsp Green chilly paste
 2 tbsp Ginger garlic paste
 ½ tsp Black pepper powder
 ½ tsp Cumin powder
 1 tsp Mustard Oil
 1 tsp Garam masala
 1 tsp Chaat masala
 Salt to taste
 Butter & Oil for basting

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Method:

Cut the chicken in 2 inch cubes. In a bowl add the chicken cubes, ginger garlic paste, green chilly paste, lime juice, yogurt, cumin powder, red chilly powder, mustard oil, garam masala, black pepper powder and salt as per taste and mix well. Marinate the chicken for 2- 3 hours in refrigerator. Pre heat the oven to 200 degrees Celsius. Arrange the marinated chicken pieces on skewer and bake the chicken in an oven at 180 degrees Celsius for 20- 25 minutes. Brush it with refined oil and butter mixture and put back in oven till it gets light golden colour. Take out in a platter apply clarified butter and sprinkle chaat masala on top and serve with coriander mint chutney, slice onion and lemon wedges.

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