

# CHEW & BREWS TANDOORI CHICKEN

4-6 servings | 5 min prep + 2 hours  
marinade | 30 min cook

## INGREDIENTS

1kg Chicken Breast, Diced into large  
chunks.

500g Greek Yoghurt

8 tbsp Chew and Brews Tandoori Mix

Salt & Pepper

Optional

Lemon Juice, Salt, Pepper

## DIRECTIONS

1. Mix the Tandoori Spice with the yoghurt. Add lemon juice, Salt and Pepper if you wish. You can customise this here too with additional spices, garlic, ginger, chilli. Have a play around!
2. Add the chicken, stir well, cover and marinate in the fridge for at least 2 hours but the longer the better really!
3. Pre Heat oven to 200.
4. Skewer the chicken chunks (should use about 5 or 6 if using 1kg chicken) and place in a roasting tin (these also work wonderfully on a BBQ)
5. Roast for about half an hour. You want the yoghurt coating to be just blackening when you take them out.
6. Cut vertically down the skewers and serve the chunks with pitta, rice, tortilla wraps or anything else and get chewing!

NB - We LOVE a Little Creatures Pale Ale with these. They marry up perfectly and balance out the spice and fragrance beautifully.

## SHOPPING LIST

1kg Free Range Chicken Breast (or you can use thigh meat – just marinate for an extra hour)

Chew & Brew Tandoori Spice Mix

Soft Flour

Tortillas/Rice/Pitta

Salad Ingredients of choice – we go with Shredded Iceberg.

Condiments of choice – we love this with a drizzle of