

We fancied a break from the Asian recipes, so we went to India for a change. Pretty close geographically, but quite a difference in the spice profile.

## **Ingredients:-**

2 Uncooked Chicken Breasts, cubed

100ml Lactose free Milk

2 Tbsp Margarine, melted

1/ Tsp of Cumin powder

1/2 Tsp of Coriander powder

½ Tsp of Chilli powder

1/2 Tsp of Turmeric

½ a Lime, juiced

½ a Lemon, juiced

2 Tbsp of Tomato Puree

1/2 Tsp of Garam Masala

20ml of Oil

Salt & White Pepper to season

## Method:-

- (1) Season the Chicken with Salt & Pepper.
- (2) Add the Milk to a bowl and then add the Lemn and Lime juice. Stir in and let it rest for 10 minutes.
- (3) Add all the remaining ingredients and combine.

- (4) Pour the mixture over the Chicken and coat fully.
- (5) Place in the fridge for 4 to 5 hours, preferably over night.
- (6) Preheat the oven to 180c.
- (7) Place the Chicken on a baking tray and cook for 20 to 25 minutes until fully cooked through.

We served ours with boiled Rice, home brewed Onion Bhaji

, a Cucumber salad and popadoms.