

# Tandoori Chicken

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# 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.