

Indian-Style Chicken (Drumsticks & Thighs)

Ingredients	Instructions
<ul style="list-style-type: none"> • 8 chicken pieces, drumsticks and thighs skin on (about 2 lbs) • 2 fresh ripe chili peppers, deseeded and finely chopped • 2 tsp plain yogurt, more to serve • 1 lemon, zested and juiced • 1 tsp coriander, ground • 1 tsp garam masala • 1 tsp turmeric, ground • 1 tsp cumin, ground • 2 tsp smoked paprika • ¼ tsp of salt • 1 tsp tomato purée • 2 garlic cloves • 2 tbsp grated ginger (a 2-inch piece) • Small bunch of fresh cilantro, finely chopped • Olive oil 	<ol style="list-style-type: none"> 1. Prepare Marinade: Use a mortar and pestle to smash garlic into a fine paste. Finely grate ginger then add to mortar and mix well. Place finely chopped chilies and lemon zest in mortar, mix well. Add lemon juice, tomato purée, yogurt, salt, and all other spices, mix very well. 2. Prep Chicken: Use a sharp knife to slice into each piece of chicken down to the bone a few times, then place into a large bowl. 3. Marinate: Pour the marinade over the chicken, use your hands to massage and fully coat chicken in marinade. Cover and refrigerate for at least 1 hour, or overnight. 4. Preheat: Set oven to 400°F (200°C). 5. Bake: Arrange chicken in a single layer in a baking dish, reserve marinade in the bowl. Cover baking dish with aluminum foil, bake for 40 minutes. Remove from oven, discard aluminium foil and brush chicken with the reserved marinade. Return chicken to the oven and continue to bake until cooked through, crispy and gold brown all over, (about 20 minutes) flipping pieces halfway through cooking. 6. Prepare Yogurt: In a small bowl mix half the cilantro with yogurt and a small drizzle of olive oil. 7. Serve: Sprinkle remaining cilantro over the chicken and serve with yogurt on the side. Serve hot with a salad, rice, or naan.