

After completing 100 Asian recipes recently we?ve decided to play the Indian subcontinent a visit. We may well stay some time?..

Ingredients:-

300g of Chicken Breasts, cubed
Yogurt
1 Tbsp of Olive Oil
3 Cloved of Garlic, minced
1 Tsp of fresh grated Ginger
1 Tbsp of Garam Masala
Juice of ½ Lime
2 Tsp of Chilli Powder
2 Tsp of Ground Cumin
1 Tsp of Paprika
1 Tbp of dried Coriander
1 Tsp of Salt
1 Tsp of Turmeric
½ Tsp of Fenugreek
¼ Tsp of Cayenne Pepper
¼ Tsp of Black Pepper
1 Red Pepper, chopped

Method:-

(1) Place the Chicken in a large bowl.
(2) In a separate bowl combine the marinade ingredients.
(3) Add the marinade to the Chicken and stir until fully coated.
(4) Cover with cling film and place in the fridge for at least 30 minutes.
(5) Thread the Chicken onto skewers, alternated with pieces of Red Pepper.
(6) Cook either on a griddle pan or under the grill for several minutes on each side, until the Chicken is golden brown and cooked through.

Although historically this is an English combination of two existing Idian recipes, we don?t care. It was really good!