

Tandoori & Tikka Combo, Pilau Rice, Poppadom Pieces & Chutney Dip



Preparation time: 15 minutes

Cooking time: 15-20 minutes

Serves: 10

Profitability:

Ingredients:

10 chicken breasts, skin on

10 chicken thighs, boned

100g Sharwood's Tikka Paste

100g Sharwood's Tandoori Paste

450g natural yoghurt

250g Sharwood's Mango Chutney

Steps:

1. In separate bowls mix equal quantities of the pastes with 200g yoghurt for the marinade

Add the chicken to the tikka paste mix and the chicken thighs to the tandoori paste mix

Ensure that each piece of meat is covered with the paste, then cover each bowl with cling film and marinade for a minimum of 2 hours (preferably overnight)

For the dip, mix together the mango chutney and remaining yoghurt, then keep chilled

Either BBQ or chargrill the breasts and chicken thighs until fully cooked and serve with the chutney and yoghurt mix, pilau rice and poppadom quarters