

## Tandoori Chicken

1 tbsp	olive oil
2	garlic cloves, minced
1 tbsp	fresh ginger, finely minced
2 tsp	chili powder
2 tsp	cumin
2 tsp	Tandoori spice blend (Garam Masala)
	juice and zest from two limes
8	chicken legs, skinless
½ cup	plain yogurt

- In small nonstick fry pan, heat oil over medium heat, sauté garlic, ginger, chili powder, cumin, Tandoori spice blend, lime juice and zest about 5 minutes.
- Score chicken legs and rub with half of the sautéed spice mixture.
- In a large glass bowl, stir together chicken, yogurt, and other half of sautéed spice mixture. Cover and refrigerate for 2 - 4 hours.
- Arrange chicken on lightly greased, foil-lined, rimmed baking sheet. Bake in preheated 325°F oven until juices run clear when chicken is pierced, about 25 minutes.
- Remove from oven, cover chicken with aluminum foil and let rest for 10 minutes. Preheat oven on broil setting.
- Remove foil and return chicken to oven, broil until browned and crisp, about 5 minutes. Serve with brown basmati rice.

*Recipe by Gary Barone*