

# Tandoori Prawns/Lamb Cutlets/Chicken



## Method

Add approximately 1kg skinless chicken pieces (scored well) and coat with the marinade.

Cover and refrigerate for a couple of hours or overnight.

Remove the chicken pieces from the marinade and place on a baking tray and cook in a hot oven, or on the BBQ or grill.

Serve on a platter with coriander sprigs, cucumber sliced and warmed flat bread.

## Ingredients

2 tbsp. [Tandoori Chicken Masala](#) or [Butter Chicken Curry Masala](#)

2 cup Natural Yoghurt

3 tbsp. minced garlic

3 tbsp. minced ginger

1 ½ tsp. salt

1kg Chicken pieces (scored) OR 1kg

1 lamb cutlets, OR 1kg prawns cut

down the back\* (keep the shell on

the prawns to stop them from

shrinking).