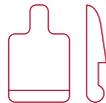




Tandoori Chicken with Roti Bread



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 25 MINUTES



SERVES: 4

Ingredients

3 chicken breast fillets, approximately 750g
1/3 cup tandoori paste
1/3 cup natural yogurt
8 Roti bread
3 cups salad greens
2 Lebanese cucumbers, sliced
1 small red onion, sliced
1/2 cup coriander leaves
200g cherry tomatoes, halved
Mango chutney
Natural yoghurt

Method

Make deep incisions into the chicken breast fillets with a sharp knife. Combine the tandoori paste & the yogurt in a medium bowl. Add the chicken and turn to coat well.

Preheat oven on CircoRoast to 200°C with medium steam. Line the universal pan with baking paper and place a wire rack on top. Insert the MultiPoint MeatProbe horizontally into the largest chicken breast. Place the tray on shelf 4 and set the probe to 71°C (see note if you do not have a MeatProbe).

When the chicken is cooked, remove from the oven and allow to rest for 10 minutes.

While chicken is resting, pan fry the roti breads. Arrange the salad greens and cucumber on the roti bread. Top with sliced chicken and remaining ingredients.

Notes

Chicken breast can marinate for a few hours or overnight in the refrigerator to improve the flavour. If you do not have a MultiPoint MeatProbe you can still make this recipe, just ensure the chicken is cooked. This will normally take around 25-25 minutes depending on the size of the fillets.