Tandoori Chicken Bites

Quick · Serves a crowd · Serves 8–10

Ken's note: TBD

Chicken thigh pieces in a yogurt, lemon, and tandoori spice marinade, roasted or grilled until charred at the edges. Serve on toothpicks with lemon wedges, cilantro, and a cucumber raita or yogurt dip.

Ingredients

- 1½ lb boneless, skinless chicken thighs, cut in 1-inch pieces
- ½ cup Greek yogurt
- 1 Tbsp ginger-garlic paste (or 1 Tbsp grated ginger plus 2 minced garlic cloves)
- 2 tsp tandoori masala
- 2 Tbsp lemon juice
- 1 tsp Kashmiri chili powder (or mild chili powder), plus more for heat
- ½ tsp salt
- Chopped cilantro and lemon wedges, to serve
- Oil for the pan

Method

1. Stir the yogurt, ginger-garlic paste, tandoori masala, lemon juice, chili powder, and salt together. Add the chicken and toss. Marinate 2 hours, or up to overnight.
2. Heat the oven to 450°F (or a grill to high). Thread the chicken on skewers, or spread on an oiled rack set over a sheet pan. Roast 12–15 minutes, turning once, until cooked through and charred at the edges; broil the last 2 minutes if needed. Garnish with cilantro and serve with lemon.
3. Shrimp version: use 1 lb raw peeled shrimp with the same marinade, but marinate only 30 minutes and cook just 4–5 minutes on a hot grill or 450°F oven, until pink and charred.