

Spicy Tandoori Chicken Skewers

Juicy chicken marinated in a spicy tandoori blend, skewered and grilled to charred perfection. Accompanied by a refreshing cucumber raita dipping sauce.


40 min

Total time

Intermediate

Difficulty

350

kcal / serving

Ingredients

- For the chicken skewers:
 - 1 chicken breast, cut into chunks
 - 1/4 cup plain yogurt
 - 1 tablespoon tandoori masala
 - 1 teaspoon cumin powder
 - 1 teaspoon coriander powder
 - Salt and pepper to taste
- Bamboo skewers, soaked in water
- For the cucumber raita:
 - 1/2 cup Greek yogurt
 - 1/2 cucumber, grated and excess water squeezed out
 - 1 tablespoon chopped fresh mint
 - 1/2 teaspoon cumin powder
 - Salt to taste

Steps

- 1 In a bowl, mix yogurt, tandoori masala, cumin powder, coriander powder, salt, and pepper. Add chicken chunks and marinate for at least 1 hour.
- 2 Thread marinated chicken onto soaked skewers.
- 3 Preheat grill to medium-high heat and grill skewers for about 10-12 minutes, turning occasionally until charred and cooked through.
- 4 For the cucumber raita, mix all ingredients in a bowl and refrigerate until ready to serve.
- 5 Serve the spicy tandoori chicken skewers with the cool cucumber raita on the side.