Tandoori Chicken on the Braai
RECIPE

Tandoori Chicken on the Braai

Cooking time	60 mins
Preparation time	10 mins
Serves	6

Chicken pieces marinated in yoghurt flavoured with Royco Marinade for Chicken and a selection of Indian spices. The perfect showstopper for your next family braai.

Ingredients

- 1kg chicken pieces, skin on
- Royco Chicken Marinade
- 1 cup plain full cream yoghurt
- 1 tbsp turmeric
- 1 tbsp garam masala
- 1 tbsp mild curry powder

Vegetarian

Make veggie skewers using chunky baby marrows, aubergine cubes and paneer cheese. Marinade as per the recipe and braai.

Family Friendly

If you have young ones around the table, be sure to use mild spices in your marinade.

Method

1. Mix the Royco Chicken Marinade powder, spices and yoghurt in a bowl.
2. Add the chicken to the bowl, and ensure all the pieces are coated in the yoghurt marinade. Cover, and marinade for a minimum of 60 minutes, or overnight.
3. Shake off excess marinade before placing on the grill, over a low heat. Braai the chicken for 45 - 60 minutes (depending on size), turning regularly to avoid over-charring.
4. Serve with yellow basmati rice and tomato and onion sambal.

Recipe Tags

Chicken, Marinades, Meat and Veg

Related Recipes



Hake and Broccoli Bake

Cooking time

40 mins

Preparation time

10 mins



Beef Stew with Soft Dumpling

Cooking time

90 mins

Preparation time

30 mins



Lamb & Tomato Potjie

Cooking time

120 mins

Preparation time

15 mins



Beef Short Rib with Creamy Mushroom Mealie Rice

Cooking time

45 mins

Preparation time

20 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Roasted Summer Veg with Herby Feta

Cooking time

30 mins

Preparation time

10 mins

Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins



Sticky Chicken Wings

Cooking time

15 mins

Preparation time

5 mins

Stuffed Cabbage Rolls

Cooking time

75 mins

Preparation time

20 mins

Crunchy Sweet and Sour Stir-Fry

Cooking time

15 mins

Preparation time

15 mins

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