

# Tandoori chicken cooked on charcoal, Biryani rice

## Recipe for 4

### Description

A delicious way to prepare chicken thighs. A yogourt and tandoori spice mix that is sure to please.

### Note

Tandoori chicken should always be cooked on a wood fire or charcoal grill to get that authentic smoky taste but the recipe will work well on a traditional gas BBQ as well or oven.

### Ingredients

#### Chicken

- 4 Unit(s) Boneless chicken thigh
- 50 Ml Plain yogurt 2%
- 2 Clove(s) Garlic
- 1 Tsp Sriracha sauce
- 1 Tbsp Masala tandoori
- 0.50 Unit(s) Lime
  
- Salt and pepper
- Vegetable oil

#### Biryani rice

- 2 Unit(s) Onion
- 4 Clove(s) Chopped garlic
- 250 Ml Basmati rice
- 1.50 Tsp Red cari paste
- 1 Tbsp Fresh ginger
- 500 Ml Chicken stock
- 0.25 Unit(s) Cauliflower
- 3 Unit(s) Carrot
- 0.25 Cup(s) Frozen green peas
- 0.25 Cup(s) Sultana raisin
- 0.25 Cup(s) Pistachios
  
- Salt and pepper
- Vegetable oil

### Preparation

- Preparation time **30 mins**
- Preheat your **barbecue** at **550 F°**
- Resting time **60 mins**

#### Preparation

Finely mince the garlic. Squeeze the lime and set the juice aside.

Combine all of the ingredients in a mixing bowl, season with salt and let the chicken marinate for at least one hour.

#### Cooking the chicken

Before grilling, remove the chicken from the bowl to get rid of excess sauce. Season the grill with vegetable oil. Cook for roughly 3-4 minutes on high, direct heat and then finish cooking on indirect heat if necessary. The internal temperature of the chicken should reach at least 80°C.

Biryani rice

**Bon appétit!**