



Spice up your Memorial Day!

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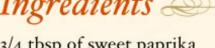
The HUNDRED-FOOT OURNEY

IN THEATERS AUGUST 8

Tandoori Chicken Wings

Serves 4-6

Ingredients @



3/4 tbsp of sweet paprika 1 tbsp garam masala I thsp ground cumin 1 tbsp ground coriander Salt and pepper to taste 1/2 tsp(s) ground turmeric 1 cup of chopped cilantro 1 tbsp finely grated fresh ginger 5 cloves of minced garlic 1/4 cup fat-free Greek yogurt 1/2 cup canola oil 1 minced shallot 3 tbsp white vinegar 1 tbsp lemon juice, 4 lbs chicken drumsticks

Method 😞

- Preheat the oven to 450 degrees F. Set a rack on each of 2 large baking sheets. In a small skillet, toast the paprika, garam masala, cumin, coriander, and turmeric over low heat. Stir for approx 2 minutes. Transfer the spices to a bowl and let cool. Next, mix in the ginger, garlic, yogurt, lemon juice, salt, pepper and 2 tablespoons of the oil.
- 2. Before cooking the chicken, cut 3 slashes in each drumstick. Toss the chicken with 2 tablespoons of canola oil and season with salt and pepper in a large bowl. Add
- the spiced yogurt from step 1, and rub it onto the chicken. Arrange the chicken on the racks, leaving 2 inches between the pieces. Roast for 45 minutes, turning occasionally, until the chicken is golden brown and cooked through. Broil the chicken 6 inches from the heat for about 5 minutes, until lightly charred.
- 3. In a small bowl, stir the cilantro, shallot, vinegar, and 1/4 cup of oil; salt to taste to serve with the chicken.

