

Chicken Tikka

Ingredients

- 1 chicken
- $\frac{1}{2}$ cup yoghurt
- 2 tsp. garlic
- salt to taste
- 1 tsp. Dhana/jeero
- 2 tsp. Red chilli
- $\frac{1}{2}$ tsp. Mustard powder
- 1 tsp. Mexican spice
- 1 tsp. Chicken spice

Method

Marinate chicken in spices for few hours. Braai or cook in ghee till chicken is done. Transfer to open pan and grill for a few minutes till well roasted. Serve with puris.