

Fifth Grade

This recipe serves 12, Fifth grade should make 12 recipes (144 servings)

Tandori Chicken

18	Boneless/skinless chicken thighs (available at Costco)
3 Cups	Plain yogurt
4 tsp.	Garam Masala*
4 tsp.	Grated fresh ginger root
2 tsp.	Crushed garlic
2 Tbs.	Chili powder (<i>please make sure to use the spices provided at the front desk</i>)*
1 1/2 tsp.	Ground Tumeric*
4 tsp.	Ground Coriander*
4 Tbs.	Lemon Juice
4 tsp.	Salt
4 Tbs.	Vegetable Oil

- **Rinse and pat dry chicken thighs and cut each thigh in 3 pieces**
- **Mix together the yogurt, garam masala, ginger, garlic, chili powder, turmeric, coriander, lemon juice, salt, and oil.**
- **Cover the chicken thighs with the yogurt mixture and marinate for at least 3 hours or overnight.**
- **Preheat oven to 475 degrees.**
- **Transfer chicken thighs to a roasting pan and arrange in a single layer.**
- **Bake the chicken in the oven for 15-20 minutes or until the chicken is cooked through and the top is evenly browned (marinade will cook away).**
- **Cool the chicken and refrigerate overnight and bring them to school on Thursday, March 11th at drop off to the Peard kitchen.**

***The traditional bright red color is derived from artificial food coloring. We have omitted it in this recipe. The spices will be available at the front office after March 1st.**