

Tandoori Chicken Nibbles

7 chicken thigh fillets (770 g)
½ c (125 ml) yogurt
½ c (135 g) tandoori paste
2 green onions

Yogurt sauce
½ c yogurt
¼ tsp ground cumin

Cut each fillet into 6 pieces. Combine chicken with yogurt and paste in a medium bowl. Cover, refrigerate 3 hours or overnight.

Remove green section from onions, cut into 2cm lengths, make fine cuts close together, halfway down each 2cm length. Finely chop white section of onion; reserve for sauce. Cook undrained chicken, in batches, on heated oiled grill plate (or griller barbecue) until browned all over and cooked through. Serve chicken pieces on toothpicks with onion curls. Serve with yogurt sauce.

Yogurt Sauce combine reserved chopped green onions with yogurt and cumin in a small bowl.