

Tandoori Chicken Nibbles

Category: Indian

Servings: 8

Rating: 10

Source: Fairwinds Diners

Description:

These little morsels can be served before an Indian dinner, but they are also great with other main course foods.

Ingredients:

1 chicken thighs	10, or approximately 1 1/2 lbs.
1/2 cup yoghurt	1 1/2 cups in all
1/2 cup Tandoori paste	1/2 cup Patak's
1/2 teaspoon cumin seeds	1/2 teaspoon
4 green onion	4

Instructions:

Cut all of the fat off the chicken thighs and then cut them into bite size pieces. Mix in 1/2 cup of yoghurt and the tandoori paste and cover and chill for at least 3 hours.

Toast the cumin seeds in a dry frying pan over medium-low heat until they start to give up their fragrance and turn slightly brown. Grind them in a spice grinder and add them to one cup of yoghurt. Mince the white parts of the green onions and add them to the yoghurt sauce. Cover and chill until ready to serve.

Cut the green parts of the onions into 1" long pieces and set aside until ready to serve.

Just before serving, BBQ the chicken in a BBQ rack such that they can be turned over easily. It should take about 10-15 minutes until they are cooked and browned.

Spear each piece of chicken with a piece of green onion and serve with the yoghurt sauce.