

Baked Tandoori Chicken Wings



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Serves: 10-12



Prep & Cook Time: 40 minutes

Ingredients

Tandoori Marinade:

- 1/2 cup (125 ml) plain yogurt
- 1 lime, juice & zest
- 1 tbsp (15 ml) garam masala
- 4 cloves garlic, finely minced
- 2 tbsp (30 ml) fresh ginger, minced
- 1 tsp (5 ml) dry ginger powder
- 2 tsp (10 ml) cayenne powder
- 1 tsp (5 ml) ground nutmeg
- 2 tsp (10 ml) fenugreek, toasted
- 1 tbsp (15 ml) salt

Assembly:

- 2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed

Preparation Instructions

Tandoori Marinade: In a large bowl combine all ingredients.

Assembly: Add thawed Plain Steamed Chicken Wings to Tandoori Marinade mixture and toss. Cover and place in the refrigerator overnight.

Preheat Oven to 425°F (220°C). Lay chicken wings on a parchment paper lined baking sheet and bake for 18-20 minutes, turning halfway. Bake until desired colour is achieved.

