



## Ingredients

4 chicken drumsticks (1/2 kg)

### For the marinade

2 tsp garlic paste

2 tsp ginger paste

6 tsp lime juice

1 & 1/2 tsp red chili powder

4 tsp Tandoori masala

2 tsp oil

1/2 tsp Tandoori color

Salt to taste

### Garnishing

1 medium sized onion, cut into rings

1 tsp lime juice

### Nutrients

Approx. calories per serving: 223 kcal

## Procedure

Mix all the ingredients for the marinade together. Prick the chicken with a fork and rub in the marinade. Cover and keep aside for 5-6 hours. Arrange the marinated chicken joints inside a 24 cm Regular unit and cook on low heat until the Thermo Indicator reaches the 80 degree mark.

Now roast the chicken directly on the fire to get a roast flavour. If desired, brush the chicken with a little butter before roasting over the fire. Serve with onion rings and lime wedges.