

Tandori Style Roasted Red Pepper Chicken

Ingredients:

3/4 cup	Greek Yogurt Full Fat
2 tbsp.	Ambrosia® Lemon Juice
1 tbsp.	Ambrosia® Extra Virgin Olive Oil
1 tbsp.	Cilantro Chopped
1 1/2 tsp.	Garlic Minced
1 1/2 tsp.	Ginger Grated
1 1/2 tsp.	Kosher Salt
1/2 tsp.	Garam Masala
1/4 tsp.	Cayenne Pepper
1/4 tsp.	Ground Turmeric
1/4 tsp.	Ground Cumin
1 1/2 lb.	Chicken Legs and Thighs Skin On
1/2 cup	Ambrosia® Fire Roasted Red Peppers
4 cups	Ambrosia® Basmati Rice Prepared

Instructions:

- Combine first 11 ingredients, and mix well.
- Combine chicken and marinade. Marinate in the refrigerator for 2-4 hours.
- Preheat oven to 400°F.
- Top sheet pan with a wire rack. Place chicken on rack then top with remaining marinade.
- Bake for 25 minutes, turn chicken, and cook for another 20 minutes or to 165°F internal temperature.
- Remove from rack and rest for 5 minutes. Serve with basmati rice and fire roasted peppers.



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