

Whole tandoori chicken with coriander chutney

Ingredients

For the chicken

- 1.5kg/3½lb whole chicken
- 4 tbsp natural unsweetened yoghurt
- 1 tsp garam masala
- 4 tbsp single cream
- 2 tbsp medium-hot paprika
- 1 tsp medium-hot chilli powder
- 1 tsp ground cumin
- 2 tbsp lemon juice
- 2 tbsp vegetable oil
- 1 tsp salt
- ½ tsp turmeric
- 1 tbsp tomato purée
- 4 garlic cloves, crushed
- 2 tsp peeled and finely grated root ginger

For the coriander chutney

- 100g/4oz coriander leaves, roughly chopped
- 3 green finger chillies, roughly chopped
- 1 garlic clove, roughly chopped (optional)
- ½ tsp salt
- 1 tsp lemon juice
- 1 tsp demerara sugar

Preparation method

1. Prick the chicken all over and make a few slits about 2cm/¾in long on the skin.
2. Mix all the remaining chicken ingredients into a smooth paste and rub the marinade generously all over the chicken skin. Cover and refrigerate for eight hours or overnight.
3. Preheat the oven to 180C/350F/Gas 4.
4. Place the chicken in a roasting tin and cover with foil. Roast in the centre of the oven for 1½ hours. Halfway through cooking, baste with a little of the marinade.
5. Remove chicken from the oven and leave in a warm place to rest for 20 minutes.
6. Meanwhile, for the coriander chutney, place all the ingredients in a blender and blend until the mixture become a coarse paste. Add 4-5



over 2 hours

preparation time

over 2 hours

cooking time

Serves 2-3

By Manju Malhi
From Saturday Kitchen

Treat your family with this tandoori-style chicken recipe served with a fresh coriander chutney.

tablespoons of cold water to ease blending. Alternatively, use a pestle and mortar. This chutney can be stored in an airtight, non-metallic container for up to four days in the refrigerator.