

## Tandoori Chicken with Basmati Rice and Cucumber-Tomato Salad

### Tandoori Chicken

#### Makes 8 servings

- 1 cup plain yogurt
- 1 small white onion, minced
- 2 tbsp. garlic, chopped
- 1 ½ tbsp. lemon juice
- 1 tsp. cilantro, chopped
- 2 tsp. **Simple Indulgence™ Tandoori Spice Seasoning Blend**
- 4 bone-in chicken thighs
- 4 drumsticks

Using a Saucy Silicone Spatula, stir together yogurt, onion and garlic in a small Wonderlier® Bowl. Add lemon juice, cilantro and **Simple Indulgence™ Tandoori Spice Seasoning Blend**. Remove skin from chicken thighs and drumsticks, and trim any fat. Place chicken in Season-Serve® Container, pour yogurt marinade over chicken and coat well. Cover and marinate in the refrigerator for at least 2 hours or overnight.

Preheat oven to 500° F. Coat a wire rack with cooking spray and set it over a foil-covered baking sheet. Place chicken on rack. Bake the chicken to an internal temperature of 180°F until no trace of pink remains in the center, 25 to 30 minutes.

### Basmati Rice

#### Makes 8 servings

- 1 tbsp. extra virgin olive oil
- 1 yellow onion, chopped
- 1 cup basmati rice
- 1 ¾ cups chicken broth
- 2 tsp. **Simple Indulgence™ Tandoori Spice Seasoning Blend**
- ¼ cup scallions, sliced
- 1 tbsp. fresh parsley, minced

In a Chef Series™ 2 Qt./ 2 L Covered Saucepan, heat olive oil over medium heat. Add onion and using the Saucy Silicone Spatula, sauté until onion is translucent, about 3 minutes.

Add the rice and toss until all of the grains are coated with olive oil. Add chicken broth and **Simple Indulgence™ Tandoori Spice Seasoning Blend**, cover and cook over medium low heat until water is absorbed and rice is tender, about 15-20 minutes. Turn off heat and allow to rest covered for 5-10 minutes. Add the scallions and parsley, fluff with a fork and serve.

## Cucumber-Tomato Salad

### **Makes 8 servings**

½ cup cucumber, peeled, seeded, and finely chopped

½ cup tomato, seeded and chopped

¼ cup red onion, minced

2 tbsp. fresh mint, chopped

1 tsp. **Simple Indulgence™ Tandoori Spice Seasoning Blend**

Combine cucumber, tomato, onion, mint and **Simple Indulgence™ Tandoori Spice Seasoning Blend** in an Ice Prisms™ Small Bowl. Cover with seal and refrigerate until ready to serve.