Tandoori Chicken Tenders

Ingredients

24 Chicken Tenders

4T Tandoori Paste

4t Curry Powder

2T Vegetable Oil

300gm Natural Yoghurt

150gm Grated Cucumber

* **Gather ingredients and read through recipe.**
* **Mix the Tandoori, Curry Powder & Oil to make a paste.**
* **Place the Chicken & Paste into a bowl and massage the paste into the chicken.**
* **Preheat a Frying pan.**
* **Place a small amount of vegetable oil into the pan and carefully place the Chicken into the pan and cook, turning the pieces to colour evenly.**
* **Place cooked Chicken onto a large platter.**
* **Grate the Cucumber and squeeze the juice out as much as you can.**
* **Mix together the Yoghurt & Cucumber and season to taste.**
* **Serve with a dollop of yoghurt.**