

# CHATPATA MURG TANGDI

## Spicy Chicken Legs

by Shella Grover

It's game time. What could be more fun than watching your favourite sports with friends and family? The more the merrier! There's nothing that beats the excitement of cohesive voices brought on by a particular action on the screen. Reactions of joy or disappointment as the match progresses are contagious and equally exciting as the game itself.

So what's food got to do in this nail-biting course of events called The World Cup? Oh well, I will say—a lot! Having something that is quick to whip up and equally good to taste will keep the spirits high and stop the tummies from rumbling, so that you may focus concentration only on the screen. A rumbling stomach can divert attention, and of course you don't want that—do you??? So to keep your focus where it should be, I bring to you



a recipe which won't take too long in the kitchen, and will keep you and your troop happy. Whether your favourite team wins or not, you are sure to win the taste buds over with just a little preparation...

- Preparation Time - 3-4 hours (including marinating time)  
 Cooking Time - 15 minutes  
 Serves - 6 people



### Ingredients:

- 12 chicken legs
- 1 onion, grated
- 4 tbspn thick plain yoghurt
- 2 tbspn garlic paste
- 1 tspn ginger paste
- 1 tspn green chili paste (use the milder variety if you don't want the heat)
- 1 bunch coriander leaves (washed and chopped)
- 1 tspn black pepper powder (optional)
- 1 tbspn tandoori masala powder
- 3 tbspn paprika powder
- 1 tbspn turmeric powder
- 2 tspn lemon juice
- Salt as per taste (about 2 tspns)
- 1 tbspn cornflour
- Oil to shallow fry or roast

### Method:

1. Wash the chicken legs thoroughly and pat them dry.
2. Make diagonal slits on the meat.
3. In a vessel, combine chicken legs with all the ingredients except for the cornflour and the oil, and mix thoroughly.
4. Cover and refrigerate for at least 3 hours.
5. Now add the corn flour and mix well.
6. In a non stick pan or grill use about 4 tbspn of oil and put the contents of the bowl into the pan.
7. Cook on high heat, stirring occasionally for about 3 minutes.
8. Lower flame and cook, covered, until all the water is evaporated.
9. Remove lid and cook until legs are roasted all the way through and become a lovely brown to orange colour.



### Tips:

- Squeeze some more lime juice on the chicken immediately before serving.
- Serve with mint chutney or any dips of your choice, along with sliced onions and tomatoes



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