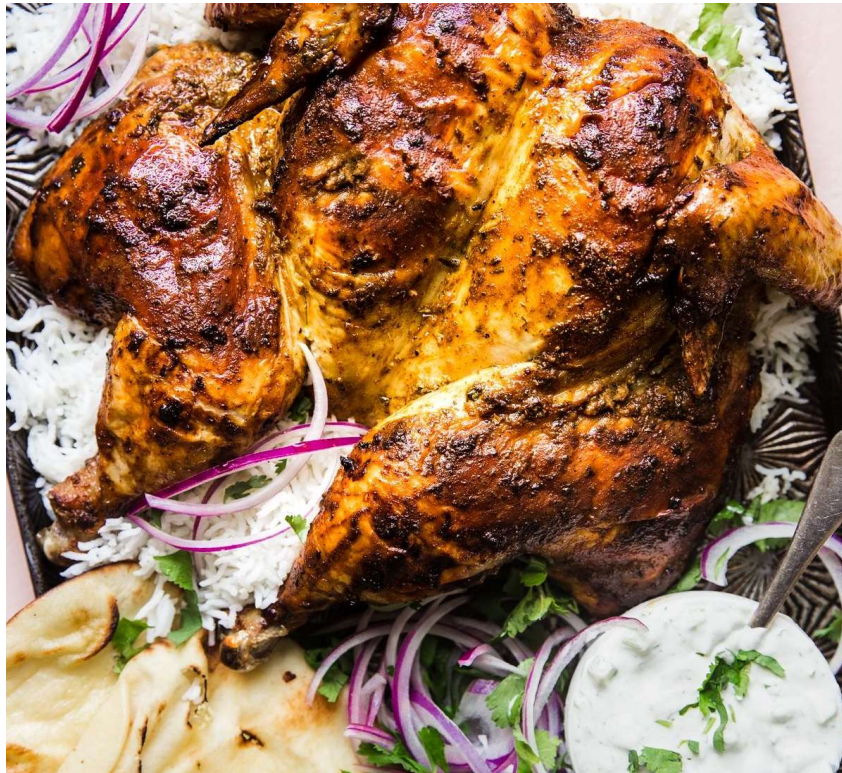


BBQ Tandoori Chicken with Raita and Flatbreads



Ingredients

For the Chicken

- 1 cup Greek style yoghurt
- 2 tbsp fresh lemon juice
- 4 cloves garlic, crushed
- 1 tsp chilli powder
- 2 tsp turmeric powder
- 2 tsp garam masala powder
- 2 tsp cumin powder
- 1 tsp coriander powder
- 1 tsp salt
- 1 large fresh chicken, butterflied
- 1 bunch fresh coriander, leaves and stems coarsely chopped

For the Raita

- 1 cup Greek style yoghurt
- 1 tbsp fresh lemon juice
- 1 small Lebanese cucumber, grated
- 1/2 tsp garam masala powder
- 1/2 tsp cumin powder

For the Flatbreads

- 4 cups of plain flour
- 1 tsp baking powder
- 1 tsp salt
- 350g natural yogurt
- 50g unsalted butter, melted

Directions

Step 1 – Combine all the ingredients for the chicken marinade – mix together the yoghurt, lemon juice, garlic, chilli, turmeric, garam masala, cumin, coriander and salt in a small bowl.



Step 2 – Coat the chicken liberally on both sides with the marinade then place the chicken into a roasting pan. Set aside to marinate for at least 2 hours.

Step 3 – Preheat the BBQ to medium heat (180° to 200°C) with two zone heat. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 4 – Once the BBQ has reached temperature, place the chicken onto the grill away from the direct heat, or in a Weber Q, on the trivet. Close the lid of the BBQ to commence roasting the chicken.

Step 5 – Using a digital thermometer, check the internal temperature of the meat regularly. The internal temperature of the chicken must reach at least 75°C before serving.

Step 6 – While the chicken is cooking, prepare the flatbreads. Place the flour, baking powder and salt into a large bowl and mix to combine. Add the yoghurt and bring the dough together with a wooden spoon. The mixture doesn't need to be kneaded too much, just bring the ingredients together roughly.

Step 7 – Tip the dough out onto a floured surface and form into a log shape. Cut the dough into 12 even portions.

Step 8 – With a floured rolling pin, roll the dough pieces into rounds, approximately 12cm round and 3mm thickness.

Step 9 – While the chicken is cooked and resting under foil, set up the BBQ for direct cooking with a grill. Combine the melted butter and 1 tbsp of chopped fresh coriander together in a small bowl. Grill the flatbreads for 1 – 2 minutes on each side or until grill marked and golden. As the flatbreads are cooked, brush them with the coriander butter mixture and set aside until ready to serve.

Step 10 – To make the raita, squeeze the excess moisture from the grated cucumber then combine with the yoghurt and lemon juice. Sprinkle the raita with the garam masala and cumin before serving.

