

Easy Chicken Masala

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	cup	plain whole milk yogurt
1/4	cup	cilantro - chopped
3	tablespoons	extra virgin olive oil
1	tablespoon	garam masala
2	teaspoons	kosher salt
1	large	garlic clove - pressed
4	pounds	roasting chicken - cut into 8 pieces
2	small	onion - 1/4" slices

Mix yogurt, cilantro, olive oil, garam masala, salt and garlic in 13x9x2 glass baking dish. Add chicken, 1 piece at a time, coating all sides. Cover with plastic wrap; refrigerate at least 2 hours.

Position racks in top and bottom third of oven; preheat to 400. Arrange onions in a thin layer on large rimmed baking sheet. Top with chicken in a single layer spacing apart.

Roast chicken on top rack until cooked through and juices run clear when thickest portion is pierced with a knife, about 1 hour. Serve chicken top onion, spoon pan juices over.