

Tandoori Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	cup	plain yogurt
1/4	cup	fresh mint leaf - chopped
1/4	cup	fresh cilantro - chopped
2	tablespoons	vindaloo paste (Patak's)
1	teaspoon	salt
3/4	teaspoon	black pepper
6	whole	chicken legs - skin discarded

Put oven rack in middle position and preheat oven to 500. Line broiler pan with foil.

Stir together everything except chicken in a large bowl. Coat both sides of chicken legs well with all of mixture. Transfer to broiling pan in 1 layer.

Roast until charred in spots and cooked through, 25 to 30 minutes.