

Tandoori Chicken Pasta

Ingredients:

2 pounds chicken drum sticks
3 cups Rotini pasta
½ a cup mayonnaise
½ a cup yogurt
½ a cup tomato sauce
¾ cup olive oil
1 tea spoon ground cumin
1 tea spoon ground coriander
1 tea spoon salt
1 table spoon paprika
½ a cup chopped mint
1 medium onion
2 cloves garlic
½ a cup Parmesan cheese
½ a cup Mozzarella cheese

Method:

Take a bowl and put mayonnaise, yogurt, tomato sauce, ground cumin, ground coriander, half a tea spoon salt, paprika, 1/4 cup oil. Blend the mix thoroughly.

Take the skin off the chicken drum sticks. Then take a large pizza pan and put ¼ cup of oil on it and spread all over. Dip chicken drum sticks in the sauce and place them on the pizza pan.

Pre-heat the oven 350 degrees fahrenheit. Place the pizza pan with chicken drum sticks in it. Keep it in the oven for 45 minutes. This will cook the chicken well.

Half way into the baking time, fill water in a pot. Add half a tea spoon of salt. Let it heat up till it boils. Then put the pasta in it and cook it for about 15 minutes. Pasta will be nice, soft and fluffy.

Take a skillet and put ¼ cup of oil in it and heat to medium high temperature. When the oil heats up, put sliced onion and fry for about 3-4 minutes. Then add sliced garlic and roast along with the onion for about 2 minutes extra. Then put the sauce in the skillet, turn the heat to medium low and let it simmer. Take the sauce that is left from the baked chicken pan and add to the skillet and mix it as well once the chicken is out of the oven.

When the chicken is finished cooking in the oven, take the pan out. Take out the chicken pieces on another pan. Debone the chicken and separate the meat.

Now take a large bowl. Drain the water from pasta and put the pasta in the bowl. Then add the deboned chicken followed by the cooked sauce and blend them well. Add parmesan cheese and blend once again. Now take chopped mint and put in the bowl and repeat.

Sprinkle mozzarella cheese on top when you take out pasta in the plate.

Enjoy