



## TANDOORI CHICKEN CHOP

Kachumber Salad, Raita Sauce

(Serves 2) EASY ★☆☆☆ TIME: 40mins



### INGREDIENTS

Chicken Thigh, marinated	2 pcs
Tomato, thin wedges	1pc
Shallots, thinly shaved	3 pcs
Coriander, cut to 1 inch in length	1 sprig
Cucumber, thinly shaved	1pc
Chaat Masala	10gm
Lemon Juice, from ½ lemon	
Olive Oil	2 tbsp
Salt, to taste	
Lemon Wedges	2 pcs
Raita Sauce, premix	60gm

### METHOD

1. Preheat oven to 180°C.
2. Bake chicken chops for 12 minutes and allow meat to rest for 3 minutes.
3. Thinly shave cucumber and shallots, Transfer into mixing bowl with tomato wedges. Mix with coriander, chaat masala, olive oil, salt and lemon juice.
4. Slice the chicken and transfer to a plate. Garnish with kachumber salad. Serve with raita sauce and lemon wedges on the side.

  
*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW  
RECIPES AND  
IMAGES ONLINE!

