

Indian chicken with fresh yoghurt



Ingredients

- 250 g Pur Natur natural yoghurt
- 500 g chicken thigh meat
- 100 g tikka masala paste
- salt and pepper
- 2 tbsp vegetable oil

Instructions

Mix the yoghurt with the tikka masala paste. Cut the chicken thigh meat into pieces and season with salt and pepper. Mix the chicken with the marinade and refrigerate for 3 hours. Toss now and then. Fry the chicken in oil over medium heat. Serve the chicken with some extra yoghurt and naan breads.