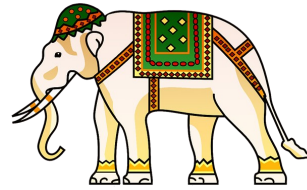


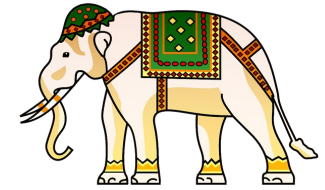
# Journey to India

## Snack Tales



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### Tandoori Chicken Wings

#### Ingredients:

- \* 3/4 c. plain yoghurt
- \* 1 tsp. ground turmeric
- \* 1 tbsp. tomato paste
- \* 1 tsp. salt
- \* 1 tbsp. fresh lemon juice
- \* 1/4 tsp. cayenne pepper
- \* 2 tsp. garam masala
- \* 3 pounds chicken wings

1. In large bowl stir together yoghurt, tomato paste, lemon juice, garam masala, turmeric, salt, and cayenne. Add the chicken wings to the bowl and toss to coat. Cover and refrigerate 30 minutes.
2. Position an oven rack 6 inches from the top and preheat the boiler. Line a cookie sheet with aluminum foil and spray with cooking spray.
3. Arrange the wings in an even layer on cookie sheet. Place under the broiler and cook 8 minutes. Use tongs to flip each wing, and continue to broil until opaque (about 8 minutes longer). Remove from oven and let cool.
4. Serve warm with yoghurt sauce.

### Yoghurt Sauce

#### Ingredients:

- \* 3/4 cup plain yoghurt
- \* 1 tsp. fresh cilantro, chopped
- \* Zest and juice of 1 lemon

1. Stir ingredients together in a small bowl. Add salt and pepper to taste. Enjoy!

### Books to Read Along:

*The Wheels on the Tuk Tuk* by Kabir Sehgal  
*Festival of Colors* by Surishtha Sehgal  
*Bilal Cooks Daal* by Aisha Saeed

