



“Indian Cuisine!”

Tandoori Chicken

6 chicken thighs, deboned
½ cup plain yogurt
½ cup lemon juice
1 tbsp ginger root
1 tsp cumin
1 tsp coriander
1 tsp cayenne pepper
¼ tsp cardamom
¼ tsp cloves, ground
¼ tsp black pepper
2 cloves garlic, minced
salt, to taste

- 1. Mix together all ingredients in large bowl.**
- 2. Wash chicken and pat dry.**
- 3. Marinate chicken in yogurt mix for 30 minutes.**

Grill on charcoal grill until done, approx. 20 minutes, depending on heat of grill.

***Chicken is done when it reaches an internal temperature of 165 degrees for 15 seconds.**



Couscous

1 10 oz. box couscous
1 ½ cups boiling chicken stock
2 tbsp olive oil
½ onion, diced
2 cloves garlic, minced
3 plum tomatoes, diced
12 kalamata olives

- 1. Stir together couscous and boiling water in a large, heatproof bowl. Cover with plastic wrap, and set aside for 10 minutes.**
- 2. Meanwhile, heat olive oil in a skillet over medium heat. Stir in onions and garlic, and cook until the onion has softened and turned translucent, about 5 minutes. Add the diced tomatoes and olives, and cook until the tomatoes release their juice and the mixture begins to thicken.**
- 3. Fluff the couscous with a fork, then fold in the tomato mixture.**

***Couscous: granular wheat dish common in Mediterranean and Middle Eastern cuisines.**

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