

Tandoori Chicken Legs



Prepare raita.
Combine yogurt,
spices, cucumber,
onion and cilantro.



Prepare marinade.
Combine yogurt,
spices and
lemon juice.



Blot drumsticks dry.
Cut 2 deep slits in
each drumstick.



Add marinade to
chicken and mix to
coat. Marinate
overnight for
best flavor.



Shake off excess
marinade, then place
on a pan. Bake at
425°F convection for
20-25 minutes.