



# Urbana Craeft Kitchen at Hyatt Regency Bloomington-Minneapolis: Chicken Tandoori

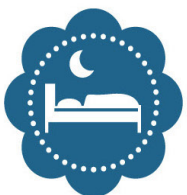
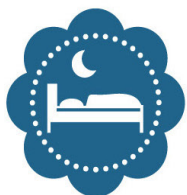
## Serves 4

### Ingredients

- 2 lbs assorted chicken pieces
- 3 1/2 tsp ginger garlic paste, divided
- Juice from 1 lemon
- 1 tsp salt
- 2 tsp Kashmiri red chili powder, divided
- 1 cup Greek yogurt
- 2 tbsp mustard oil
- 1 tsp coriander powder
- 1 tsp cumin powder
- 1 tsp garam masala
- 1 cup clarified butter

### Instructions

1. Make several slices in chicken for better marinating.
2. Combine 2 tsp ginger garlic paste, lemon juice, salt, and 1 tsp red chili powder in small bowl.
3. Pat chicken with spice mix. Place in fridge to marinate for 4-6 hours.
4. Combine 1 1/2 tsp ginger garlic paste, 1 tsp red chili powder, Greek yogurt, mustard oil, coriander powder, cumin powder, and garam masala in small bowl. Add salt as desired.
5. Distribute marinade evenly over chicken. Place in fridge to marinate for 6-8 hours.
6. Remove chicken from fridge and let sit for 30 minutes until it's at room temperature.
7. Add chicken to preheated grill. Cook for about 25 minutes, turning halfway. Baste with clarified butter several times during cooking.
8. Remove chicken from grill and let sit for about 5 minutes before serving to let flavors meld.





# Urbana Craeft Kitchen at Hyatt Regency Bloomington-Minneapolis: Garlic Naan

## Makes 6 pieces of naan

### Ingredients

- 2 cups all-purpose flour
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 tsp sugar
- 1/2 cup yogurt
- 1/8 cup milk
- 1 tbsp oil
- Garlic to taste
- Coriander to taste

### Instructions

1. Mix flour, salt, baking soda, and sugar together in a large bowl. Incorporate yogurt and milk until mixture is well-combined.
2. Let dough rest for 30 minutes.
3. Drizzle oil on dough, then knead until very smooth and elastic. This should take about 5 minutes.
4. Form dough into small balls. Sprinkle with garlic and coriander as desired.
5. Flatten balls into thin, circular shape that look like pancakes.
6. Place dough on preheated grill and cook until crispy, turning halfway.

