

# **Grilled Tandoori Chicken**

**Gluten Free** 







LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

0.5	juice of li	me ju	iced

1.5 tablespoons tandoori masala powder

1.5 tablespoons yogurt plain

6 servings salt and pepper black freshly ground to taste

2 pounds chicken thighs boneless skinless

## **Equipment**

bowl

baking sheet

	paper towels			
	whisk			
	grill			
	kitchen thermometer			
	ziploc bags			
Directions				
	Whisk lime juice, yogurt, tandoori powder, salt, and pepper in a bowl.			
	Pour mixture into a resealable plastic bag.			
	Add chicken, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in refrigerator for at least 2 hours.			
	Preheat an outdoor grill for medium-high heat, and lightly oil the grate.			
	Remove chicken from the bag and transfer to a plate or baking sheet lined with paper towels. Pat chicken pieces dry with more paper towels.			
	Grill chicken on the preheated grill with the lid open for 2 minutes. Close lid and continue to grill chicken for 6 minutes.			
	Turn chicken, close lid and grill until well-browned and meat is no longer pink in the center, about 6 minutes. An instant-read thermometer inserted into the thickest part of the thigh should read 180 degrees F (82 degrees C).			
Nutrition Facts				
PROTEIN 65.13% FAT 31.9% CARBS 2.97%				
Properties Glycemic Index:23.83, Glycemic Load:0.82, Inflammation Score:-1, Nutrition Score:13.075652107515%				
Flavonoids				

#### **Flavonoids**

Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Hesperetin: 0.22mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Quercetin: 0.01mg,

#### Nutrients (% of daily need)

Calories: 185.44kcal (9.27%), Fat: 6.38g (9.82%), Saturated Fat: 1.66g (10.4%), Carbohydrates: 1.34g (0.45%), Net Carbohydrates: 1.3g (0.47%), Sugar: 0.28g (0.31%), Cholesterol: 144.29mg (48.1%), Sodium: 454.94mg (19.78%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 29.32g (58.63%), Selenium: 34.29µg (48.99%), Vitamin B3: 8.45mg (42.26%), Phosphorus: 353.73mg (35.37%), Vitamin B6: 0.68mg (33.78%), Calcium: 196.73mg (19.67%), Vitamin B5: 1.84mg (18.38%), Vitamin B12: 0.99µg (16.44%), Vitamin B2: 0.28mg (16.19%), Zinc: 2.33mg (15.54%), Potassium: 383.04mg (10.94%), Vitamin B1: 0.14mg (9.22%), Magnesium: 36.56mg (9.14%), Iron: 1.55mg (8.64%), Copper: 0.09mg (4.37%), Vitamin K: 4.57µg (4.36%), Manganese: 0.04mg (1.9%), Vitamin E: 0.28mg (1.88%), Folate: 6.66µg (1.67%)