

Grilled Chicken Tikka



Prep time: 10 minutes
Cook time: 20 minutes



Easy



Non Veg



Serves: 2



Try this Grilled Chicken Tikka recipe made from Humza Marinated Chicken Breast Fillets and we bet you will stop ordering from restaurant. A recipe so quick & easy that it will keep your cooking woes at bay. Without the hassles of marinating chicken overnight in yoghurt and spices or planning, make this recipe just when you want to. Serve these healthy chicken tikkas alongside salad and your choicest dips. Make it today for your family and see it polishing off in no time.



Featured product Marinated Chicken Tikka Fillets

Moist & tender chicken fillets marinated in an assortment of spices, wrapped in a flavourful coating. Try any recipe using it and we bet you will stop ordering from restaurant.

Ingredients:

- 1 pack Humza Marinated Chicken Tikka Fillets
- 2 Humza Spring Onion Parathas
- 2 tbsp butter
- 1 tbsp chat masala
- 2 medium onions
- 3-4 Lime wedges

Method:

1. Thread the marinated chicken onto skewers.
2. Heat the grill and place the chicken skewers over it.
3. Brush them up with butter/vegetable oil and roast until browned from all the sides.
4. Grill for approximately 7-8 minutes on each side until the chicken becomes crisp tender.
5. Remove them from the skewers and sprinkle some chat masala.
6. Savour it with warm Humza Spring Onion Paratha and serve it on a plate alongside onion and lime wedges.