

CHUTNEY & TANDOORI POMFRET –Daraious Style

Another whimsical idea/experiment that turned out quite delicious.





Ingredients

- 3 – Medium Pomfrets
- 3 tbs My Parsi Style Green Chutney (see link below)
- 1 tbs Mint Chutney
- 1 tbs Coriander Chutney
- 1½ – Garlic Paste
- ½ tbsp – Cumin Powder (Roasted)
- 3 tbsp – Kissan Tandoori Masala
- ¼ tbsp – Turmeric powder
- Salt to taste

Cooking

- Marinated 3 hours
- Baked at 250F for 40mins.



Link to my chutney recipe:

<https://www.daraious.com/recipes/PARSI-GREEN-CHUTNEY.pdf>