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## Tandoori Chicken Sandwiches

Recipe By : Central Market  
Serving Size : 3 Preparation Time :0:00  
Categories : Main Meals

Amount	Measure	Ingredient -- Preparation Method
6	whole	boneless, skinless chicken breast -- halved
2	tablespoons	fresh lemon juice
1	cup	plain yogurt
1 1/2	tablespoons	ginger -- chopped
1/2	teaspoon	cumin
2	cloves	garlic -- minced
1/2	teaspoon	coriander
1/4	teaspoon	cayenne
1/4	teaspoon	turmeric
6	rounds	Vegi's Naan Bread

Arrange the chicken in a single layer in a shallow dish. Sprinkle with lemon juice. Combine the yogurt, ginger, garlic, cumin, coriander, cayenne, and turmeric in a bowl and mix well. Pour over the chicken and turn to coat. Chill, covered, for four to six hours. remove from the marinade. Grill over medium high heat for five minutes. Turn and grill for additional five minutes. or until cooked through. Let stand until cooled slightly. To assemble, lightly toast the bread rounds on the grill. Cut each round into halves horizontally. Spread the cut sides of each round with the mayonnaise. Slice the chicken diagonally. Arrange the slices evenly over six of the round spread with mayo. Top with the remaining bread rounds, mayo side down. Cut each sandwich into halves. Serve warm or at room temperature.