INDIAN-SPICED CHICKEN FINGERS WITH CREAMY CILANTRO MINT SAUCE

Chicken fingers:
2 pounds chicken tenderloins
½ cup flour
2 teaspoons yellow curry
2 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons ground coriander
2 teaspoons turmeric
1 tsp salt

Sauce:
½ cup plain yogurt
½ cup sour cream
¼ cup minced fresh cilantro
¼ cup minced fresh mint leaves
¼ cup chopped almonds
2-4 tablespoons milk
1 teaspoon chili powder
salt to taste

For chicken fingers: Preheat a pan of oil (to a depth of about ½ inch) to medium heat. Combine flour and seasonings in a medium-sized bowl. Dredge chicken pieces in mixture and fry 2-4 minutes on each side.

For sauce: Add all ingredients to a food processor and blend until smooth and creamy. When adding milk, start with 2 tablespoons and add one additional tablespoon at a time until desired consistency is achieved.