



CHICKEN TIKKA MASALA

Our Pollo Asado is seasoned with a traditional blend of spices and marinated in a zesty citrus blend, grilled to perfection, staying true to its traditional recipe. Conveniently packaged in 6 to 8 ounce portions that can be sliced, diced or served as an entrée in minutes.



15

Minutes
Prep Time



30

Minutes
Cook Time



2-3

Servings

INGREDIENTS

- 1 15oz pack Del Real Foods® Pollo Asado
- 2 cups of jasmine rice
- 4 cups water
- 1 bag of pita bread
- 1 jar of your favorite Tikka Masala
- Parsley

PREPARATION

1. In a skillet add Del Real Foods® Pollo Asado and cook for 4-5 minutes
2. Add Tikka Masala Sauce and simmer on low heat for 5 minutes or until sauce has a thick consistency.

Rice:

1. Add rice and water to a medium saucepan and bring to boil over high heat. Once boiling, lower heat to simmer and cover.
2. Simmer until water is completely absorbed (about 15-20 minutes).
3. Carefully serve about 1 cup of rice in a bowl along with your Chicken Tikka Masala.
4. Top with parsley and enjoy with a warm pita
5. Enjoy!