



TABLE & TWINE



SHAHI CHICKEN KORMA

Korma



Rice



Naan



Contains Gluten

Cashews, Raisins
& Cilantro



Contains Nuts

- STEP 1** Place Shahi chicken korma in a medium saucepan and warm over medium heat until simmering. Simmer for 5-10 minutes or until chicken reaches an internal temperature of 165°F.
- STEP 2** Meanwhile, transfer rice to a microwave-safe bowl. Microwave on high for 1-2 minutes, stirring occasionally until hot.
- STEP 3** Warm a medium to large sauté pan over medium heat. When the pan is warm, heat buttered naan for approx. 1 minute on each side. Serve immediately.
- STEP 4** To plate your meal, make a bed of warmed basmati rice at the bottom of your preferred serving dish. Spoon hot Shahi chicken korma mixture over top the rice. Garnish with raisins, fresh cilantro and toasted cashews and serve with warmed naan bread on the side.