

INDIAN CURRY CHICKEN



Curry Chicken has never been so simple
- or so good!
#1288



QUICK NOTES

CHICKEN

NUT FREE

CALORIES/PERSON (750 CAL)

SLOW COOKER TIME:

MIN. 4 HOURS

MAX. 6 HOURS

GOURMET COOKING TIME:

25-30 MINUTES

LEVEL: EASY

MUST HAVES

SALT

VEGETABLE OIL

INGREDIENTS

CHICKEN BREAST marinated with

house seasoning

ONIONS & CARROTS

TIKKA MASALA SAUCE

BASMATI RICE

BUTTER

ICEBERG LETTUCE & THOUSAND

ISLAND DRESSING

PANTRY BOY SEASONING

VEGETABLE OIL

WATER (for the rice)

2 PEOPLE

12-OZ

2 SERVINGS

2 SERVINGS

1 CUP

1-OZ

2 SERVINGS

1/2 SPOON

1 TABLESPOON

2 CUPS

4 PEOPLE

24-OZ

4 SERVINGS

4 SERVINGS

2 CUPS

2-OZ

4 SERVINGS

1 TEASPOON

2 TABLESPOONS

4 CUPS

GET CREATIVE!

Serve with some plain yogurt to add an other layer of flavor to your dish.

SAFE HANDLING: Ingredients must be consumed within 3-5 days to maintain food quality and to avoid possible food poisoning. Wash and dry all produce before cooking or consuming. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Do not cross-contaminate raw meat or poultry with ready-to-eat ingredients, e.g., if a knife and cutting board are used to cut meat or poultry, wash both thoroughly with hot water and soap before using them to prepare a salad or other uncooked foods.

SLOW COOKING

OR

FAST COOKING



KITCHENWARE

SMALL SLOW COOKER (2PPL)
MEDIUM SLOW COOKER (4PPL)
SMALL POT



KITCHENWARE

MEDIUM POT
SMALL POT
2-3 INGREDIENT BOWLS

**Unpack and display all recipe ingredients.
Refer to the ingredients chart for the measurements.**

Get started

Drizzle vegetable oil into the bottom of your slow cooker.

Add your ingredients

Add the marinated chicken, onions & carrots, tikka masala sauce, and given amount of Pantry Boy seasoning (see ingredients chart).

Stir gently and cover.

Caution! Add 1/4 cup water if your slow cooker is larger than 6 quarts to prevent burning.

Set your slow cooker

HIGH to cook 4 hours
LOW to cook 6 hours

Make the rice prior to meal service time.

Start the water for your rice

See below for full instructions.

Sauté the chicken

In a medium nonstick pot or wok, heat vegetable oil until almost smoking; add marinated chicken to sauté **10-12 minutes** or until the chicken is cooked through.

Sauté the vegetables

Add the onions & carrots to sauté **2-3 minutes** until fragrant.

Stir in the sauce & seasoning

Stir in the tikka masala sauce and given amount of Pantry Boy seasoning (see ingredients chart), to cook for **8-10 minutes** or until the carrots are fork tender. Add a few drops of water if needed.

Make the rice

Rinse and drain the rice until running water is clear. In a small pot, bring given amount of water (see ingredients chart) and a pinch of salt to a boil. Stir in the butter and rice; reduce heat to low for about **8 minutes** or until the water is absorbed. Turn off the heat and let the rice rest.

Make the Salad

Place your iceberg lettuce wedges on salad bowl, season and drizzle with dressing and toss gently.

Finish and Serve

Portion your serving plates with some rice, chicken & salad. Enjoy!

Remember to share your masterpiece!



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