

CHICKEN TIKKA

Marinated in a yoghurt spice blend and charred over hot coals



Preferred instructions

1. Submerge bag in hot simmering water for 10 minutes until hot throughout.

Alternative instructions

1. Preheat oven to gas mark 6 / 200C.
2. Place on tray and cook for 20 minutes, flipping half way through

Storage: Keep cold and consume by use-by date. Suitable to freeze for up to three months when frozen immediately.

Ingredients: Chicken, cinnamon, coriander, cumin, garlic, garam masala, ginger, red chilli powder, salt, sunflower oil, tomato, turmeric, yoghurt (milk),