

DINNERLY



Chicken Tikka Masala with Peas & Basmati Rice



40-50min



2 Servings

This dinner shortcut is no work, all flavor. Just mix the ingredients in our easy-to-use foil tray, pop it in the oven, and enjoy your mess-free, perfectly baked meal. It's easier than ordering delivery—and more satisfying knowing it's homemade! We first bake the rice in creamy tikka masala sauce, then top with tandoori-spiced chicken strips. Let it broil and finish with a simple sprinkle of cilantro. We've got you covered!

WHAT WE SEND

- 8 oz tomato sauce
- 3 oz mascarpone ⁷
- ¼ oz garam masala
- 5 oz basmati rice
- ½ lb pkg chicken breast strips
- ¼ oz tandoori spice
- 2½ oz peas
- ¼ oz fresh cilantro
- aluminum foil tray

WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- olive oil

TOOLS

- aluminium foil

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 32g, Carbs 76g, Protein 39g



1. Bake rice

Preheat oven to 375°F with a rack in the top position.

In tray, whisk together **tomato sauce**, **mascarpone**, **garam masala**, and **1 teaspoon each of salt and sugar**. Stir in **rice** and **½ cup water**. Cover tray with foil. Bake on top oven rack until rice is tender, 30–35 minutes. Remove from oven and switch oven to broil.



2. Broil chicken

Meanwhile, pat **chicken** dry. Toss in a small bowl with **tandoori spice** and **1 tablespoon oil**; season with **salt** and **pepper**.

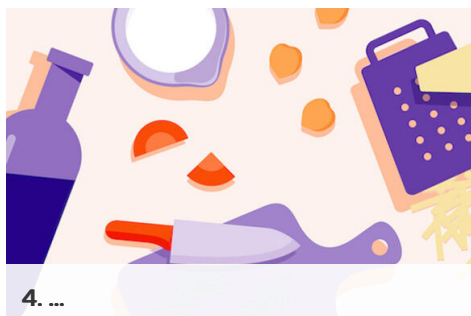
Once **rice** is cooked, add **peas** to tray and mix with a fork. Season to taste with **salt** and **pepper**. Scatter chicken in a single layer on top of rice. Broil on top oven rack until chicken is browned in spots and cooked through, 4–6 minutes.



3. Chop cilantro & serve

Finely chop **cilantro leaves and stems**.

Serve **chicken tikka masala tray bake** with **cilantro** sprinkled over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!