



Arvinda's

premium spice blends for Indian cooking



CURRIED SIDE POTATOES

This side dish brings out the flavour of our signature spice blend, Arvinda's Curry Masala and can be served with any meal.

(Serves 2-4)

Ingredients:

- 2 lbs potatoes, peeled and cubed
- 1 tbsp oil
- 2 tsp **Arvinda's Curry Masala**
- 1 tsp sea salt
- 2 tbsp coriander, finely chopped, to garnish

Method of Preparation:

In a skillet, heat oil on medium-high. Add **Arvinda's Curry Masala** and blend with oil. Fold in cubed potatoes and sprinkle with sea salt.

Cover with a lid and cook on medium-low heat, stirring occasionally for approximately 15 minutes or until potatoes are cooked. Remove lid and stir-fry for a few minutes until potatoes are slightly crispy.

Remove into a serving dish and garnish with coriander.

ARVINDA'S CREAMY BUTTER CHICKEN cont'd

Method of Preparation:

Marinade: In a large bowl, mix marinade ingredients together. Add chicken, coat well, cover and refrigerate overnight.

Preheat oven to 200C/400F/Gas Mark 6. Put chicken on baking sheet and bake for 10 minutes or until chicken is cooked. Set aside.

Quarter onion(s). Boil in water until softened and cooked. Drain and purée in a food processor until smooth. In a large pan, heat oil on medium-high. Add **Arvinda's Whole Spices** {black peppercorns, cardamom pods, cinnamon bark, cloves and star anise}. Fry for one minute until they sizzle and slightly brown.

Add puréed onion(s). Cook for 10 minutes until onion is reduced and becomes a thick paste. Add crushed tomatoes. Mix.

Stir in **Arvinda's Butter Chicken Masala** and blend to make a masala paste. Cook for 2-3 minutes. Add cream, sugar and salt and mix into a sauce. Add cooked chicken. Simmer for 10 minutes.

Fold in ground nuts, add water and mix. Cook for a few more minutes. Garnish with a sprinkle of **Arvinda's Garam Masala** and coriander.