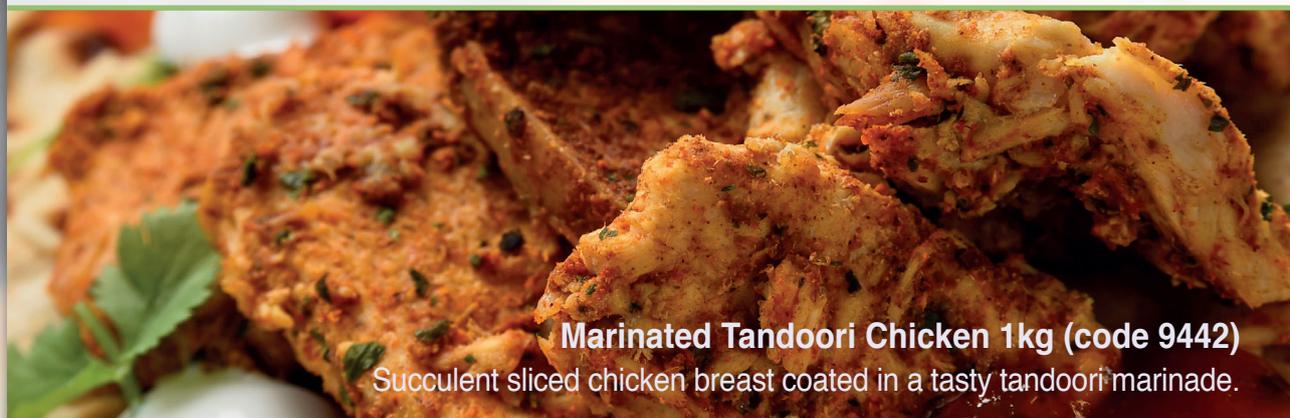




7 Ways with our NEW Marinated Tandoori Chicken



Marinated Tandoori Chicken 1kg (code 9442)

Succulent sliced chicken breast coated in a tasty tandoori marinade.



Tandoori Chicken Pizza

Pizza topped with marinated tandoori chicken pieces, sliced fresh green peppers, red onions and tomatoes, then when baked drizzle with minted yogurt.



Onion Bhaji Chicken Tandoori Turnover

Put sweet chilli filling over the middle of a 10cm puff pastry square. Place a spoonful of mango chutney in the centre. Top with 2 pieces of marinated tandoori chicken and add a sprinkle of grated cheese. Fold 2 opposite corners into the centre so they overlap and brush with beaten egg. Bake in a hot oven at 180°C until the pastry is brown and cooked through. Once out of the oven and still warm, brush with mango chutney to glaze.



Chicken Tandoori Toastie

Make a pocket in the naan bread. Spread with a thin layer of mango chutney then spread on onion bhaji sweet chilli filling and top with the marinated tandoori chicken. Place onto a contact grill to warm through.

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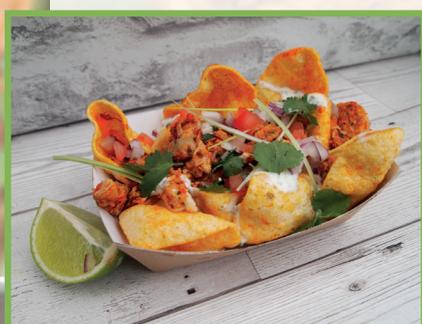
Chicken Tandoori Biryani

In a dish, layer the marinated tandoori chicken with rice, caramelised sliced onions and chopped tomato. Serve with curry sauce and chopped coriander.



Chicken Tandoori Club Naanwich

Mix the marinated tandoori chicken with some pickled cucumber and carrot spaghetti, add some chopped coriander and mint, sandwich between two warm naan breads and finish with minted yogurt dressing.



Chicken Tandoori Nachos (Tachos)

Chop some marinated tandoori chicken. Scatter over mini poppadoms and serve with lime pickle, mango chutney and mint raita.



Tandoori Chicken Shawarma

Skewer slices of the marinated tandoori chicken onto wooden skewers leaving no gap. Dice some roast peppers and quarter 2 red onions, coat with oil and roast in a hot oven until soft. Chargrill some naan breads and arrange onto a serving dish. Scatter over the roasted peppers and drizzle with mango chutney and minted natural yogurt.