



## CHICKEN KORMA

### **HEATING INSTRUCTIONS: 1-2 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F.
2. Pour contents of chicken korma container into a wide saucepan and add a splash (2 tablespoons) of water.
3. Heat over medium-high heat, stirring frequently with a spatula, until curry is simmering.
4. Reduce heat to low and allow curry to simmer 5 minutes.
5. Place garlic naan on a baking sheet and heat in the oven for 5 minutes. Meanwhile, heat basmati rice in the microwave.
6. Toss kachumbar salad and enjoy your curry with coriander chutney and raita.

### **HEATING INSTRUCTIONS: 3-4 SERVINGS**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 375°F.
2. Pour contents of chicken korma container into a wide saucepan and add a splash (2 tablespoons) of water.
3. Heat over medium-high heat, stirring frequently with a spatula, until curry is simmering.
4. Reduce heat to low and allow curry to simmer 5 minutes.
5. Place garlic naan on a baking sheet and heat in the oven for 5 minutes. Meanwhile, heat basmati rice in the microwave.
6. Toss kachumbar salad and enjoy your curry with coriander chutney and raita.

### **BON APPETIT!**

**\*For food safety, all hot items should be heated to a minimum of 165°F**

**\*\* Consume or freeze dishes on or before expiry date**