



CHICKEN TIKKA SKEWERS

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Remove lid from aloo biryani and cover with foil. Place this along with chicken tikka skewers on middle rack of oven.
3. Bake for 35 minutes, flipping chicken skewers midway through heating.
4. Enjoy with kachumbar salad, raïta, coriander chutney and garlic naan.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 400° F (375° F convection).
2. Remove lid from aloo biryani and cover with foil. Place this along with chicken tikka skewers on middle rack of oven.
3. Bake for 40 minutes, flipping chicken skewers midway through heating.
4. Enjoy with kachumbar salad, raïta, coriander chutney and garlic naan.

BON APPETIT!

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