



CHANA MASALA

HEATING INSTRUCTIONS: 1-2 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375 °F (350 °F convection).
2. Place aloo mattar, uncovered, on middle rack of oven. Bake for 30 minutes.
3. Meanwhile, transfer contents of chana masala container to a small saucepan. Add a splash of water if needed.
4. Heat over medium-high heat, stirring frequently, until masala is simmering.
5. Reduce heat and allow to simmer for 5 minutes.
6. Meanwhile, heat rice in the microwave.
7. Enjoy with rāita and coriander chutney.

HEATING INSTRUCTIONS: 3-4 SERVINGS

If frozen, defrost in refrigerator overnight.

1. Preheat oven to 375 °F (350 °F convection).
2. Place aloo mattar, uncovered, on middle rack of oven. Bake for 35 minutes.
3. Meanwhile, transfer contents of chana masala container to a small saucepan. Add a splash of water if needed.
4. Heat over medium-high heat, stirring frequently, until masala is simmering.
5. Reduce heat and allow to simmer for 5 minutes.
6. Meanwhile, heat rice in the microwave.
7. Enjoy with rāita and coriander chutney.

BON APPETIT!

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