



Tandoori-Style Grilled Chicken

with Grilled Naan and Cucumber-Tomato Salad

Grill

Spicy

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Chicken Thighs
- Chicken Breasts**
- Naan
- Basmati Rice
- Mini Cucumber
- Roma Tomato
- Cilantro
- Tikka Sauce
- White Wine Vinegar

HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

- Before starting, add 1 1/4 cups water and 1/8 tsp salt (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce. Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, silicone brush, medium pot, small pot, measuring cups, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts *	2	4
Naan	2	4
Basmati Rice	3/4 cup	1 1/2 cups
Mini Cucumber	66 g	132 g
Roma Tomato	80 g	160 g
Cilantro	7 g	7 g
Tikka Sauce	1/2 cup	1 cup
White Wine Vinegar	1/2 tbsp	1 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	3/4 tsp	1 1/2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook rice

- Add **rice** and **1 tbsp** (2 tbsp) **butter** to the **boiling water**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Grill chicken

- Pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- Add **chicken** to the grill. Close lid and grill, flipping once, until cooked through, 5-6 min per side.**
- When **chicken** is cooked through, brush one side with **some tikka sauce**, then flip. Grill for 30 sec, then repeat with other side.
- Transfer **chicken** to a cutting board.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook **chicken thighs**.**



Prep and make salad

- Meanwhile, add **1 tbsp** (2 tbsp) **butter** to a small pot. Melt over medium heat, 1 min.
- Add **naan** to a plate, then brush both sides with **melted butter**. Season with **salt** and **pepper**.
- Halve **cucumber** lengthwise, then cut into 1/4-inch half-moons.
- Roughly chop **cilantro**.
- Cut **tomato** into 1/2-inch pieces.
- Add **cucumbers, tomatoes, half the cilantro, half the vinegar** (use all for 4 ppl), 1/4 **tsp** (1/2 **tsp**) **sugar** and 1/2 **tbsp** (1 **tbsp**) **oil** to a medium bowl. Season with **salt** and **pepper**, then toss to combine.



Warm naan

- Halfway through grilling **chicken**, place **naan** on the other side of the grill. Close lid and grill, flipping once, until **naan** are heated through, 1-2 min per side.



Warm tikka sauce

- Add **tikka sauce**, 1/2 **tsp** (1 **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **butter** to the same pot (from step 2). Season with **salt** and **pepper**, then stir to combine. Bring to a simmer over medium heat. Cook, stirring occasionally, until **butter** melts, 2-3 min.
- Remove from heat, then season with **salt** and **pepper**, to taste. (**NOTE:** You'll be basting the grilled chicken with tikka sauce once it's cooked through!)



Finish and serve

- Fluff **rice** with a fork, then stir in **remaining cilantro**.
- Thinly slice **chicken**.
- Divide **rice** between bowls.
- Top with **chicken** and **salad**.
- Drizzle **any remaining tikka sauce** over **chicken**.
- Tear **naan**, then serve alongside.

Dinner Solved!