

Chicken Masala & Brown Rice Bowl

Recipe# R5770/ R5770CO

Yields: 21 Servings

Gather Ingredients:

Stock # 2053 Chicken Thigh
Grilled
Stock # 1464 Masala Curry
Sauce
Stock # 1983 Curried Potato
Spice *Yellow Ground Spice 2*
Stock #1983 Curried Potato
Spice *Seed Packet*
Stock # 2453 Salt
Stock # 3443 Cilantro
Recipe R2299 Masala Seasoned
Brown Rice

Equipment Needed:

Disposable Gloves, Measuring Cups
and Spoons, Scale, oven mitts,
thermometer, hotel pans, #6 disher,
#8 disher, cutting board, knife
Stock #4272 black bowl with lid

After You Assemble...

May be held in hot holding cabinet
at 140 degrees for up to 1 hour

1. Measure Rice, Spice Blend (2) from curry potato kit, cumin, and water, and cook rice according to recipe instructions using convection or combi oven.



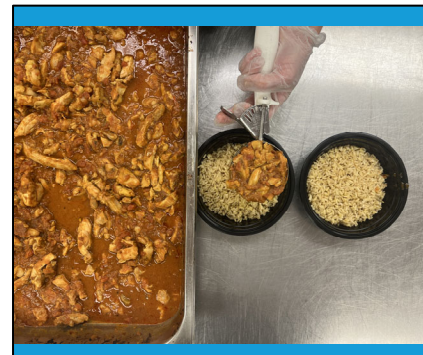
4. Fluff the rice with a serving spoon and serve two #8 dishers of rice in black bowls.



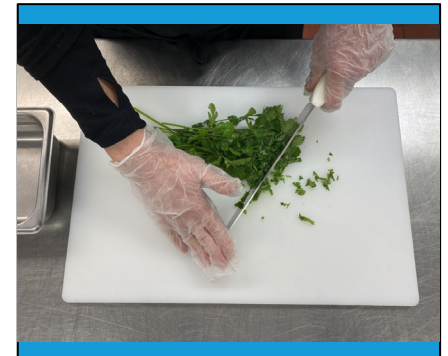
2. Combine 4 Lbs. of thawed chicken thighs, 1 jug of masala sauce, and spices. (From curried potato kit, use only the seeds and the yellow spice 2). Cover with Foil and cook. (Cook uncovered in combi oven)



5. Add one # 6 disher of Chicken Masala to the top of the rice.



3. Wash fresh cilantro and rough chop.



6. Garnish with freshly chopped cilantro and serve.

