

Turban Chopsticks

Tandoori Marinade

Tandoori Marinade is a yummy, spicy and aromatic curry paste. Great as a marinade or used in a curry with meat, seafood or vegetables, with dashing of tomatoes and fresh natural yogurt.

- ✓ Product of Australia 260g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ Medium Chilli

Dip

- Add to yoghurt or sour cream or just eat as is on some crusty bread or crackers, or as a tasty dip to paneer or chicken skewers. 1 portion curry paste to 1 portion yogurt!

Marinade

- Use for chicken, lamb, fish or indian paneer cheese skewers.
- Add 1 cup of natural yogurt to one jar of Turban Chopsticks Tandoori marinade. Mix together and use half the mix as a marinade and the other half as a sauce served warm.

Curry

Serves: 8 hungry tummies

How to:

1. Heat a saucepan on medium heat. Add 1kg chicken, lamb, fish or seafood and sauté for 5-8 minutes, until meat/seafood is par-cooked and golden brown.
2. Add 1 jar of Tandoori Marinade, 1 thickened cream, ¼ cup of water, along with 1 cup of mixed veggies (eggplant, zucchini, potato etc).
3. Bring dish to boil, then simmer for 35-45 minutes, until meat and veggies are cooked. Finish dish with a handful of fresh coriander and a dollop of yogurt. This dish can be cooked over the stove, in the oven or in a slow cooker.

Great served with Turban Chopsticks Royal Festival Biryani Rice and a side salad.

Easy options

- Add ½ jar to ½ kilo of calamari or prawns along with a cream.
- Marinate, then BBQ for a light summer salad.

Other Recipe Ideas

- Tandoori Paneer and Capsicum Skewers
- Butter Chicken
- Tandoori and Creamed Cheese Dip
- Tandoori Vegetable Stir-fry

