



CHICKEN TIKKA STEAK

Cauliflower, Onion Salad

(Serves 2) EASY ★☆☆☆ TIME: 60mins



INGREDIENTS

Chicken Thigh, boneless	2 pcs
Tikka Yoghurt Premix	300gm
Cauliflower, chunks	300gm
Tomato, thin wedges	2 pcs
Red Onion, thinly shaved	1 pc
Coriander	4 sprigs
Cucumber, thinly shaved	1 pc
Chaat Masala	10gm
Lemon, wedges & for garnish	2 pcs
Olive Oil	
Salt, to taste	

METHOD

1. Preheat oven to 180°C.
2. Mix chicken thigh and cauliflower with tikka premix. Leave to marinate in fridge for 30 minutes.
3. Bake chicken & cauliflower for 20 minutes.
4. Thinly shave cucumber, onion, tomatoes and transfer into mixing bowl. Mix with coriander, chaat masala, olive oil, salt and lemon juice. Set aside in chiller.
5. Plate chicken tikka and cauliflower, garnish with onion salad and lemon wedges on the side.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

