

Palace Butter Chicken Kit

Grilled Chicken Tikka in Rich & Creamy Tomato Sauce

- Chef Crafted
- Fully Customizable
- Made in India using locally sourced ingredients
- No additive, preservative or gums
- Non-GMO
- Responsible Nutrition
- Ready in minutes
- Room temp storage



Qty per sauce bag = 4 cups

Product should be cooked to 165F.

Please adjust quantities to your preferences.

Cooking instructions per cup of sauce

1. Add 1/3 cup of water & ¼ cup of heavy cream per cup of sauce
2. Recommend using chicken tikka for making butter chicken. Chicken tikka should be made using our dry tikka masala provided in this kit.
3. Suggest using ½ lb. of cubed chicken per cup of sauce
4. Add cooked chicken tikka into sauce and simmer for 10 minutes and then turn heat off.

Chicken Tikka

1. Add 1 tbsp of tikka masala to 1 lb. of boneless skinless chicken breast.
2. Marinade overnight or at least 3-4 hrs.
3. Grill



Ingredients Sauce: Tomatoes, Water, Sautéed Onions (Onions, Sunflower Oil), Ginger, Tomato Paste, Sunflower Oil, Garlic, Honey, Rice Flour, Sugar, Spices, Salt, Cumin Seeds, Natural Color (Paprika Oleoresin), Spice Extract, Natural Smoke Flavor

Ingredients Tikka Masala (Dry Spice Mix) - Cumin Seeds, Salt, Red Chili Powder, Onion Powder, Ginger Powder, Garlic Powder, Dry Fenugreek Leaves, Cinnamon, Coriander Seeds, Green Cardamom, Cloves, Acidity Regulator (Citric Acid), Bay Leaves, Fenugreek Seeds, Natural Food Color

- For Shahi Paneer (Vegetarian)
- For Shahi Tofu (Vegan)

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Cooking instructions per cup of sauce

1. Add 1/3 cup of water & 1/4 cup of heavy cream per cup of sauce
2. Suggest using 1/2 lb. of cubed paneer per cup of sauce
3. Add cubed paneer into sauce and simmer for 10 minutes and then turn heat off.

For Shahi Tofu (Vegan)

Cooking instructions per cup of sauce

1. Add 1/3 cup of water & 2 cup of heavy **vegan** cream per cup of sauce
2. Recommend using tofu tikka for making shahi tofu. Tofu tikka should be made using our dry tikka masala provided in this kit.
3. Suggest using 1/2 lb. of cubed tofu per cup of sauce
4. Add cooked tofu tikka into sauce and simmer for 10 minutes and then turn heat off.

Tofu Tikka

1. Add 1.5 tbsp of tikka masala to 1 lb. of tofu.
2. Toss well to coat tofu with masala
3. Bake/Grill for about 20min