

Cooking Class Learning to Bake Chicken Indian Style

Oven-Baked Tandoori, Indian Style Salad & Garlic Naan



Class Menu

Oven-baked Organic Chicken Tandoori made with fresh ground spices served with warm garlic naan Sautéed Crisp Okra and Tomato Masala round spices served with warm garlic naan Carrot and Mint Raita Salad Split Lentil Soup and Moroccan Mint and Daikon



These are favorite dishes of Indian Malaysians, an amazing depth of flavor yet refreshing enough for a light summer meal. Tandoori, is a popular dish frequently ordered in Indian restaurants, that is cooked in a very hot clay oven called *the tandoor*. But you can learn to make incredible tandoori dish in a domestic oven with proper methods. A perfect combination of fresh spices, mixed with selected herbs makes

absolutely delicious Tandoori – tender in the inside yet crisp on the outside. The tandoori you will learn is all natural without red coloring! Bring home tasty methods for a twist of Indian style BBQ and create fresh vegetables dishes brimming with colors of health! [Email to reserve your spot!](#)

Christina Arokiasamy –
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