

# Techniques to Cooking Indian Cuisine For Spring

“utterly delicious Grilled Chicken Tikka Kebab & Chicken Tikka Masala, Sautéed Vegetables & Lentil Soup”



Saturday April 13<sup>th</sup>,  
2019 or

Saturday April 20<sup>th</sup>,  
2019

To reserve kindly email:  
[mfa@malaysiakitchen.us](mailto:mfa@malaysiakitchen.us)

Cooking Class with Wine/  
Dessert \$100 per person

Chicken Tikka Masala in Homemade Spiced Cream Sauce and  
Grilled Chicken Tikka Kebabs

Green Split Lentil Soup with Spinach

Sautéed Vegetables and Potatoes with Garam Masala

I've written so much about the love for Indian food. Most of which on achieving the proper technique, from crackling cumin seeds, browning onions with chopped ginger, developing spice-based sauces to low sodium marinades. Techniques are key to show off delightfully light, flavorful and healthy home style cooking, whether it's an array of chicken, lentil soups, vegetarian curries enjoyed with fluffy basmati rice. In April, I love to share Tikka (pieces of spice marinated chicken), since it is the most ordered dish in Indian restaurants.

In my kitchen, you will be using my signature yoghurt marinate without any artificial coloring and flavors. The results are tender pieces of chargrilled chicken tikka kebab enjoyed with a full Indian dinner of fluffy basmati rice, Sautéed Potatoes and Vegetables in garam masala and a warm bowl of green lentil soup. We will also take the tikka to the next level, by braising the chicken in fresh tomatoes, fenugreek and mustard sauce. The results are tender chicken smothered in the creamiest, most flavor-packed sauce ever!

Christina Arokiasamy ~ Culinary Journey of Southeast Asian Flavors Through Hands on Cooking  
<https://themalaysiankitchen.com/> 206 859 9566