

## Grilled Chicken Thighs

### Ingredients:

Boneless Skinless Chicken Thighs: 1 pound + 6.5 oz.

Vegetable and Olive Oil Blend:  $\frac{3}{4}$  tsp.

Kosher Salt:  $\frac{1}{8}$  tsp.

Black Pepper:  $\frac{1}{8}$  tsp.

### Instructions:

1. Combine all ingredients, tossing to evenly coat chicken.
2. Place chicken on 350°F chargrill or flattop and cook on both sides until internal temperature reaches 165°F, being careful to not overcook.
3. Reserve for use.

## Basmati Rice

### Ingredients:

Basmati Rice: 7.75 oz.

Water: 1  $\frac{1}{4}$  cup + 3 Tbsp.

Kosher Salt: dash to taste

### Instructions:

1. Rinse rice. Add water to pot for boiling.
2. Cook rice per instructions on the box.
3. Season to taste with salt.
4. Reserve warm.

## Butter Sauce

### Ingredients:

Vegetable and Olive Oil Blend: 1 Tbsp. + ¼ tsp.

Yellow Onions, diced: 2 oz.

Fresh Peeled Garlic, minced: 1 tsp.

Fresh Ginger: 1 tsp.

Diced Fire Roasted Tomatoes: 10 oz.

Black Peppercorns: ¼ tsp.

Dried Bay Leaf: 1 each

Dried Fenugreek Leaves: 1 ½ tsp.

Ground Cardamom: ½ tsp.

Kashmiri Chili Powder: ½ tsp.

Unsalted Butter: 3 ¾ oz.

Heavy Whipping Cream: 2 Tbsp. + ½ tsp.

### Instructions:

1. Heat oil. Add and sauté onions, garlic, and ginger for 2 minutes. Add tomatoes, peppercorns, and bay leaves. Simmer.
2. Remove from heat and puree until very smooth. Return to heat.
3. Add fenugreek, cardamom and chili powder.
4. Cube cold butter and whisk into sauce. Whisk in cream.
5. Simmer 10 minutes to heat through and to thicken sauce slightly.

## Buttered Chicken

**Makes:** 5 portions

### **Ingredients:**

Grilled Chicken Thighs (see recipe above): 1 pound + 5 oz.

Butter Chicken Sauce (see recipe above): 1  $\frac{3}{4}$  cup

Basmati Rice (see recipe above): 1 pound + 5 oz.

Fresh Cilantro, chopped: 1 tsp.

### **Instructions:**

1. Prepare all sub recipes. Slice chicken once cooked.
2. Add chicken to sauce, tossing to evenly coat. Simmer 10 minutes to allow sauce to thicken slightly.
3. For serving, portion rice with butter chicken over top. Garnish with cilantro.