



Tandoori Chicken Tostada

Prep time: Cook Time: 15 Servings: 12

Appetizers/Sides/Snacks,Entrees,Corn Tortillas,FSR/QSR,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" White Corn Tortillas	10610		12 Each
Kosher Salt			As Needed
Seasoned Rice			24 Oz.
Tandoori Chicken			18 Oz.
Pineapple and Cilantro Raita			3/4 cup

Instructions

1. Pre-heat fryer to 350°F.
2. To make one tostada, fry 1 White Corn Tortilla until crisp, season lightly with salt, and let dry. Top crispy tostada with 2 oz. of the Seasoned Rice, and 1 ½ oz. Tandoori Chicken. Garnish with ½ oz. drizzle of Pineapple and Cilantro Raita.



Seasoned Rice

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Jasmine Rice		prepared	225 Oz.
Lime Zest		fresh grated	1 1/2 tsp.
Fresh Cilantro		picked, chopped	6 Tbsp.
Kosher Salt			As Needed
Lime Juice			1 Tbsp.

Instructions

1. In a large mixing bowl, add all ingredients and mix until combined. Hold hot for service.



Tandoori Chicken

Prep time: Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Boneless, skinless Chicken		Breasts	3 lbs.
(1/3 cup) Lemon Juice			3 oz.
(2 Tbs.) Minced Garlic			0.5 oz.
(2 Tbs.) Minced Ginger			0.5 oz.
Ground Cardamon			1 1/2 tsp.
Red Pepper Flakes			1 tsp.
Tandoori Powder			2 tsp.

Instructions

1. Cut diagonal slashes into the chicken breasts with a knife. Place in a large mixing bowl and add the lemon juice. Cover and marinate for ½ hour. Place the next five ingredients in a blender or processor and blend into a smooth sauce. Pour over the chicken and toss to coat. Cover and refrigerate up to overnight.
2. Place chicken on grill over medium heat. Grill until juices run clear when pierced, about 5 minutes per side. Allow to cool and slice.



Pineapple and Cilantro Raita

Prep time: 20 Cook Time: 5 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pineapple			2 Oz.
Greek Yogurt			3/4 cup
Fresh Cilantro		picked, chopped	1 Tbsp.
Coriander		ground	1 tsp.
Garlic		peeled, minced	1 tsp.
Kosher Salt			As Needed

Instructions

1. Pre-heat grill on high heat.
2. Grill the pineapple until slightly charred on the outside, and reserve.
3. Combine all ingredients into a food processor and blitz until combined. Season with salt, if needed.

