

Daata *At Home* BBQBOX

COOKING METHODS-

1. Barbecue: Light up your barbecue - one with lid is best. When the flames have died down and coals are hot - then begin!

2. Oven: Preheat to 200C / 180C Fan / 400F / Gas 7

STEP 1: LAMB CHOPS

Put the chops on your hot barbecue grill for 8-10 mins (this cooks to medium). Keep the lid down for an even heat but turn every 2 minutes to ensure they cook evenly. To oven cook, place on a lightly oiled baking tray in a preheated oven for 15 minutes (this cooks to medium) you can finish them under a hot grill to crisp up.

STEP 2: LAMB KEBAB

Put the kebabs on your hot barbecue grill for between 7-8 minutes. Keep the lid down for an even heat but turn at least twice to ensure they cook evenly. To cook in the oven, place on a lightly oiled baking tray in a preheated oven for 15-20 minutes.

STEP 3: CHICKEN SKEWERS

As we have cooked the Balochi Chicken and Chicken Tikka skewers for you, you only have to reheat them. To do this put on your barbecue grill for 3-5 minutes and turn often to ensure they are heated through. To heat up in the oven, pop them in to a preheated oven on a very lightly oiled baking tray for 5 minutes, turning once halfway through to ensure they are heated through.

STEP 4: NAAN BREAD

To heat up the Naan bread put in a hot preheated oven for 1 minute or grill for ½ a minute each side.

FINAL STEPS

When all is ready, put all of your Daata BBQBOX deliciousness on a warm plate. Serve with our homemade chutney, raita and sauces. Finally, most importantly as we say in Daata - Moj Manao!

YOUR BOX CONTAINS

Balochi Chicken Skewers,
Chicken Tikka Skewers,
Seekh Kebabs,
Lamb Chops,
Kabuli Rice,
Naan Bread,
Raita, Mint Dip
Tamarind Sauce
Chilli Sauce
Mango Chutney

ALLERGENS (1) (3) (4) (6)

CHEF'S TIPS

- When barbecuing avoid the food directly contacting flames, as this will burn the spices and we don't want that.
- When serving brush a little, still hot, melted butter or rapeseed oil on the meat with a squeeze of lime.
- Naan bread also likes a little melted butter to serve, who doesn't!

ALLERGENS (1) wheat (gluten) (2) crustaceans
(3) eggs (4) milk (dairy)
(5) nuts (pistachio, cashew, almond)
(6) mustard (7) fish **v** vegetarian **VG** vegan

Our food is prepared in kitchens that contain gluten, dairy, nuts and soy; therefore, we cannot guarantee that dishes are safe to consume for people with these allergies.

