

# Tikka Masala Whole Chicken

- Prep Time: 15 minutes (plus 12 hours to marinade)
- Cook Time: 1 hour, 15 minutes
- Total Time: 1 hour, 30 minutes (plus 12 hours to marinade)
- Servings: 6



## Ingredients:

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- 1 Simply Nature Fresh Organic Whole Chicken
- 15 ounces Burman's Tikka Masala Curry Sauce
- Stonemill Sea Salt Grinder, to taste
- Stonemill Black Peppercorn Grinder, to taste
- Red onion for garnish
- Cilantro for garnish
- Specially Selected Naan

## Directions:

1. Remove all packaging from the chicken, and pat the whole chicken dry with paper towels.
2. Place chicken in a large bowl and generously coat with tikka masala sauce, ensuring that all of the skin is coated.
3. Cover tightly with plastic wrap and let it marinate, refrigerated, for at least 30 minutes and up to overnight.
4. Preheat oven to 375°.
5. Set the chicken in a shallow roasting pan, breast side up. Tie the drumsticks together with cooking twine so the chicken keeps its shape and tuck the wing tips under the bird so they don't burn.
6. Season surface with salt and pepper to taste. Bake chicken for 20-25 minutes per pound of chicken, until the thickest part of the chicken reaches an internal temperature of 165°F. Check the browning of the chicken about 30 minutes into cooking, and tent with foil, if necessary.
7. Once cooked, allow the whole roasted chicken to stand, covered with foil, for 15 minutes to help the juices redistribute throughout the bird.
8. Carve and garnish with red onion slices and cilantro and serve with warmed Specially Selected Naan.



Recipe Courtesy of:  
ALDI Test Kitchen