

Vij's At Home NYE Dinner

Heat-at-home instructions

Jackfruit in Black Cardamom (Vegan): Heat in pan on medium heat, covered, until gently boiling (stir once or twice). Turn off heat after 2-3 minutes.

Kalonji Chicken (DF,GF): Heat in pan, uncovered, on medium heat, until gently boiling. Stir a few times while heating for 3 to 4 minutes.

Coconut Curried Lamb (DF, GF): Heat in pan, covered, on medium heat, until gently boiling. Stir once and continue heating, covered, for 3 to 4 minutes.

Mumbai-style (Pav Bhaji) (GF): Heat in pan, uncovered, on medium heat for 3 to 4 minutes, while stirring regularly.

Paneer, Cauliflower and Chickpeas in Bengali Style Curry (GF): Heat in pan, covered, on medium heat, until gently boiling. Stir once and continue heating, covered, for 3 to 4 minutes.

Channa Lentils (Vegan, GF): This dish is just as good if you want to microwave until piping hot. Be sure to place in bowl. Stovetop: Heat in pan on medium heat, while stirring, until piping hot (3 – 4 minutes).

Sprouted Lentil Salad (Vegan, GF): Serve cold with any of the above

Mango Custard (Kulfi) with Roasted Walnuts: Serve the custard cold and top with roasted walnuts (optional)

Turmeric, Onion Basmati Rice (Vegan, GF): Microwave: Place in bowl, add 1 TBS water and cook for 1:30 to 2 minutes, partially covered.

Stovetop: For each serving of rice, add 2 TBS water with rice in a pan. Bring heat up to medium high, stir, and reduce heat to low. Cover and cook for 3 minutes.

Naan: DO NOT MICROWAVE . Stovetop: Heat a frying pan or cast-iron pan on medium-high for a few minutes. Place naan on pan and heat the first side for 1 minute. Using a spatula, flip and heat side 2 for 1 minute. Flip each side once more and heat for 1 minute each. Toaster Oven: Preheat to 400 degrees. Place naan in middle rack and heat for 3 – 4 minutes.

Please note: Heating times vary slightly - do not have heat too high or too low. We don't recommend microwaving (especially our meat dishes), but if you feel comfortable with it, go ahead. Once food is hot, it's ready!