

Aagrah

996871 - Tikka Masala Indian Cooking Sauce



The UK's most popular Indian dish, Tikka Masala was created in the UK. The Aagrah Foods Tikka Masala cooking sauce recipe lets you stick to the traditional method of making this dish - by first grilling the chicken. The dish consists of grilled chunks of chicken cooked in a creamy, spicy sauce.



* Benefits

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Ingredients

Tomatoes (tomato, acidity regulator: citric acid), rapeseed oil, fried onion (onion, rapeseed oil), garlic, ginger, concentrated lemon juice, ground coriander, green chilli, tandoori masala spice blend (coriander, salt, beetroot, extract, fenugreek, black pepper, onion powder, cinnamon, garlic powder, cumin, nutmeg, ginger, cardamon, clove, paprika, chilli powder, celery, spice extracts, bay, colours (paprika extract, turmeric extract, red iron oxide), ground cumin, garam masala, (coriander, ginger, cinnamon, cumin, black pepper, pimento, cardamom, clove, bay leaf, cassia, nutmeg), salt, chilli powder, turmeric, fenugreek, coriander leaf, cardamon, bay leaf.

A Allergens

Free From:





cea	ans	(egg	s 🥽 fis	sh 🖺 milk
ts	600) sesame	Soy	tree nuts

Nutrition Facts

Servings per Container Serving size 3.20Z

Amount per serving

Calories	150
% Dai	ily Value*
Total Fat 8g	10%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 17g	6%
Dietary Fiber 4g	14%
Total Sugars 3g	
Includes 0g Added Sugar	0%
Protein 3g	_
Vitamin D 0mcg	0%
Calcium 52mg	4%
Iron 2.7mg	15%
Potassium 282mg	6%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

bay leaf.

Keep in cool dry place and Keep refrigerated once opened and consume 3 days UNIT UPC: 5026531002073

Serving Suggestions

serving suggestion 3 - Cook with chicken, meat, fish or any vegetables to make an authentic indian curry

Prep & Cooking Suggestions

Marinade the chicken in 2 dessert spoons of the sauce for at least 1 hour.

Grill the meat under a medium heat until thoroughly cooked. Empty the remaining jar contents into a pan, add 100ml

of water Stir in 40g of single cream* and bring to the boil. Add the chicken and stir through until cooked and sauce reaches the desired consistency.

Product Specifications

Brand	Manufacturer			
Aagrah	Shipley Enterprises LTD			

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
5026531002073	CAAGR01-006	996871	05026531002127		6/9.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb 3.6lb		United Kingdom	No	

Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To		
9.5in	6.3in	4in	0.14ft3	30x10	237days	60°F / 77°F		





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Nutrition Analysis - By Measure

Calories 150		Total Fat	8g	Sodium	290mg
Protein	3	Trans Fats	0g	Calcium	52mg
Total Carbohydrates	17g	Saturated Fat	0.5g	Iron	2.7mg
Sugars	3g	Added Sugars	0g	Potassium	282mg
Dietary Fiber	4g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



