

# ASSEMBLY INSTRUCTIONS

## Rick's Fried Chicken | Crispy Tandoori Paneer

Dress with Ting Tang Sauce followed by the Zesty Sauce. Garnish with Red Onions and Cilantro evenly all over.

## Gobi Wings

Dress with Zesty Sauce. Garnish with Sesame Seeds and Cilantro evenly all over.

## Pataka Wings

Dress with Ting Tang Sauce. You can also toss your warm wings with the sauce in a bowl for all over saucy coverage. Garnish with Cilantro.

## Loaded Fries

Place fries on a serving platter. Cover generously with Mozzarella Cheese. Spoon warmed Butter Chicken or Shahi Paneer gravy to cover. Dress with Achari Mayo and then top with the Tomato and Onion mix, then the Crispy Onions. Garnish with the Pickled Jalapeños and Cilantro.

## Chaat Fries

Place fries on a serving platter. Using  $\frac{3}{4}$  of the Tomato and Onion Mix, dress the top of the fries evenly. Drizzle Imlı Sauce, followed by Hari Sauce. Top with the remaining Tomato and Onion mix. Garnish with Cilantro and a sprinkle of Chaat Masala.

## Chef Rick's Pro Tip

Using a spoon, drizzle sauces from 12 inches above the dish for a beautiful presentation.