

# *Cooking Thyme with Stacie*

SHARING THE JOY OF  COOKING & HOSPITALITY

NOVA CC  
Cooking Around the World – India

Tuesday, February 3, 2026  
5:30 – 6:30 pm EST

Menu  
Mango Lassi  
Butter Chicken  
Basmati Rice  
Naan Bread

Zoom Invitation  
<https://vccs.zoom.us/j/87844158411?pwd=y3ENXV7p1iSx0RTIE4wcbdEWBcFwvZ.1>

Meeting ID: 878 4415 8411  
Passcode: 820727

[www.cookingthymewithstacie.com](http://www.cookingthymewithstacie.com)

## Shopping List

### Dairy

- 6 TB Greek yogurt – for Mango Lassi
- 3 TB unsalted butter
- ¾ cup heavy cream

For Naan bread from scratch

- 3 TB plain yogurt
- 2 TB melted butter

### Pantry

- 1, 28 ounces can whole tomatoes
- 1 TB garlic ginger paste
- 3 TB malt vinegar
- 5 TB granulated sugar

For Naan Bread from scratch

- 1 TSP active dry yeast
- 2 TSP sugar
- 2 cups all-purpose flour

### Produce

- 1 cup chopped onions
- Cilantro for garnish

### Protein

- 5 chicken breasts, cubed into 1” pieces (you can use thighs if you prefer)

### Spices

- Salt
- Pepper
- 1 TSP cumin
- 3 TSP Kashmiri chili powder
- 1 TSP turmeric
- 1 TB cumin
- ½ TSP garam masala

### Specialty

- Alphonso mango puree
- Frozen Naan Bread if you do not plan to make from scratch

Here are pictures of some ingredients to help while shopping



The Indian spices can be found at H-Mart or Indian Bazaar grocery store

## Equipment List

### Baking

- Rolling pin

### Pots

- Large 12' skillet
- Cast iron skillet and lid
- Dutch oven with lid

### Electric

- Blender

### Tools

- Chef's knife
- Measuring cups and spoons
- Mixing bowl
- Spatula
- Sieve

# Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- Please rinse and then soak the rice for 30 minutes before we start
- If you plan to make the naan bread, you will have to make the dough 2 hours in advance so it has time to rise. WE WILL ONLY BE SHAPING AND COOKING IT DURING THE CLASS!
- To be able to finish all the recipes I will have marinated the chicken in advance!
- You can marinate the chicken before we start as well, but please cut up the chicken into 1” pieces to aid in cooking quickly and evenly

## Mango Lassi

For one small 6 ounce serving – You can easily double this to make more!

$\frac{3}{4}$  cup Alphonso mango puree  
6 TB Greek yogurt  
 $\frac{1}{4}$  TSP cardamom  
 $\frac{1}{2}$  cup ice cubes

Add everything to a blender and process until smooth and combined thoroughly.  
I think using this type of puree the drink is sweet enough, however, you can add some sugar or maple syrup to sweeten it up a bit according to your taste.

Garnish with a sprinkle of cardamom. Serve over ice or frozen mango puree cubes\*.

## Indian Butter Chicken

### Chicken Marinade

- 5 chicken breasts, cubed into 1" pieces (you can use thighs if you prefer)
- 1 TB garlic and ginger paste
- 1 TSP cumin
- 1 TSP Kashmiri chili powder
- ½ TSP Kosher salt

Combine the above ingredients in a medium bowl cover and marinate 30 minutes in the refrigerator. Remove from the refrigerator and let come to room temperature.

### Sauce

- 1 cup chopped yellow or white onions
- 3 TB unsalted butter
- 1, 28-ounces can whole tomatoes
- 1 TB garlic ginger paste
- 1 TSP turmeric
- 1 TB cumin
- 2 TSP Kashmiri chili powder
- 3 TB malt vinegar
- ½ TSP garam masala
- 5 TB granulated sugar
- ¾ cup heavy cream
- Garnish, fresh cilantro

In a large skillet heat 2 TB of olive or avocado oil over medium heat. Place half the marinated chicken pieces in the heated oil and cook until no pink remains. Remove the chicken to a platter and repeat with the remaining chicken. Once the chicken is browned, remove to the same platter. Set aside

Next begin the sauce:

In the same skillet, pour in 2 TB vegetable oil and melt 3 TB butter. Add the chopped onions, cook 7 minutes or until they are translucent. Pour in the tomatoes and their juice. With a wooden spoon, break up the tomatoes slightly and add the next seven ingredients. Gently stir so that all the spices are combined. Simmer over low heat 15 – 20 minutes or until the tomatoes are extremely soft. Remove the mixture from the heat and let cool.

Pour the mixture into a blender or food processor. Blend until the sauce is very smooth. Place a fine mesh sieve over a large bowl. Strain the sauce into the sieve

and with a spatula press the liquids through. Toss out the solids remaining and place the sauce back into the pan.

\*I use a VitaMix blender – this is powerful enough so I do not have to use a sieve to remove the larger pieces. My texture is very smooth using this powerful blender!

To the sauce, add the cooked chicken and  $\frac{3}{4}$  cup heavy whipping cream.

Simmer the chicken in sauce about 7 minutes to finish cooking. Garnish with fresh cilantro and serve with rice.

Spices:

Garam Masala – this is the Indian equivalent of the French Herbes de Provence. Translated garam masala means “spices of various levels of heat”.

The blend of spices changes from region to region and can be made up of as few as 7 spices and as many as 18. It primarily consists of: coriander, cumin, cardamom, cloves, black pepper, cinnamon and nutmeg.

Kashmiri Chili Powder – this chili powder is best described as medium hot on the spiciness scale, hotter than paprika but milder than cayenne pepper. It is known for its vibrant red color.

You can purchase all the spices I have used today at H-Mart in the Indian food and spice aisle.

## Basmati Rice

Makes about 4 cups of rice

1 cup basmati rice

2 cups water

Pinch of kosher salt

First, place the rice in a large bowl and cover the rice with water. Swish the rice around until the water is cloudy. Drain the water and repeat another three times to remove most of the starch. Leave the rice to soak in cool water 30 – 40 minutes. Drain the rice once it has soaked into a fine mesh sieve.

Place 2 cups of water in a large saucepan with a pinch of kosher salt. Bring the water to a boil then stir in the basmati rice. Once the mixture returns to a boil, reduce the heat and cover. Cook for 15 minutes or until the all water has been absorbed. Remove the rice from the heat and leave to cool with the lid on an additional 5 minutes. Remove the lid and fluff the grains of rice with a fork. Serve.

\*\*If you do not soak the rice ahead, you will need to add an additional 1/4 cup of water. As the rice soaks, it starts to absorb the water.

# Naan Bread

1 TSP active dry yeast  
2 TSP sugar  
2 cups all-purpose flour, plus extra for rolling out the dough  
1 TSP sea salt  
1/8 TSP baking powder  
3 TB plain yogurt  
2 TB olive oil  
2 TB melted butter

In a small bowl combine the yeast and 1 TSP sugar with  $\frac{3}{4}$  cup warm (100 degrees) water. Let sit until frothy, about 10 minutes.

Meanwhile, sift the flour, salt, remaining 1 TSP of sugar and baking powder into a large bowl.

Once the yeast is frothy, add the yogurt and the olive oil into the bowl and stir. Pour this mixture into the dry ingredients and mix the ingredients together with a fork. As the dough comes together, finish mixing it with your hands. Keep going until it is a soft, sticky, and pliable dough. Cover the dough with plastic wrap and let it sit in a warm place for 2 – 4 hours.

Once you are ready to roll the dough, place a small bowl with water and another with flour next to the work area. Divide the dough into 6 equal pieces and roll each piece in flour.

Roll each piece of dough into a teardrop shape, it should be 8"- 9" long, and 4" wide at the widest part and  $\frac{1}{4}$ " thick. Warm a cast iron skillet on high with a lid nearby.

Dampen your hands with the water from the bowl and flip-flop the naan between your hands. Lay it in the skillet and cook approximately 1 minute until bubbles have formed. Flip the naan over and cover it with a lid for 30 seconds. Remove the naan from the pan and brush with melted butter and sprinkle with coarse salt.

Repeat and serve.

I purchase this frozen naan from Trader Joe's when I am in a hurry!

