

CitySēn LOUNGE

Grand Rapids



FEATURED RECIPES | CitySēn Lounge



CHEF SHELLY RASH

Originally from Chicago, Illinois, Chef Shelly's love for cooking began in the 7th grade. He began to take as many cooking and hospitality classes as he could through his senior year of high school. His first job was at a small restaurant in Wilmette, Illinois as a prep cook. After high school Chef Shelly began his career with formal culinary training at the prestigious Johnson and Wales University in Providence, Rhode Island. Chef Shelly worked in restaurants across the country including the famous Trio in Chicago.

All of his career experience led him to join the team at CityFlatsHotel in Holland, where he became the Executive Chef of CityVū Bistro which later changed to CityVū Events. Chef Shelly has just recently accepted the Executive Chef position at the Grand Rapids CityFlats Hotel for CitySēn Lounge and the Ballroom banquet center.

TIKKA MASALA

(Yield: 12 servings)

INGREDIENTS:

- | | |
|---|---------------------|
| 1 Onion, medium diced | 1 Tbsp. Paprika |
| 2 Tbsp. Garlic, minced | 1 ½ Cups Sugar |
| 2 Tbsp. Ginger Juice | 1 Cup Curry Paste |
| ¼ Cup Curry Powder | 1 Qt. Yogurt |
| 2 Tsp. Cinnamon | 8 Oz. Coconut Milk |
| ½ Tbsp. Cayenne | 1 Tbsp. Lemon Juice |
| 60 Oz. Canned Tomatoes, crushed | |
| Salt and Pepper to taste | |
| 4 Lbs. Chicken Breast, boneless, skinless, medium diced | |
| 1 Bunch Green Onions, sliced | |

COOKING DIRECTIONS:

- Sauté onions and garlic in large sauce pan.
- Add ginger juice, curry powder, cinnamon, paprika, and sugar. Stir thoroughly.
- Add curry paste and stir. Add remaining ingredients and simmer for 20 minutes.
- Adjust flavor with salt and pepper. (Your sauce is complete)
- In a large sauce pan, sauté chicken breast over high heat until browned and cooked through.
- Add enough sauce to cover chicken, simmer for five minutes.
- Serve Tikka Masala over saffron rice. Garnish with green onions.

SAFFRON RICE

(Yield: 12 servings)

INGREDIENTS:

- 3 Tbsp. Olive Oil
- 1 Yellow Onion, small dice
- 4 Cups White Rice
- 1 Tsp. Saffron
- 7 ½ Cups Chicken Stock
(if stock is not available, use water, not base)

COOKING DIRECTIONS:

- In medium sauce pot, sweat onions in olive oil. Avoid browning the onions.
- Add rice and saffron and stir thoroughly.
- Add stock, bring to boil, reduce to simmer, and cover for 16 to 18 minutes or until liquid has been cooked off. Do not stir rice while cooking.



FEATURED RECIPES | CitySēn Lounge

CitySēn
LOUNGE

83 Monroe Center St NW / Downtown GR
cityflatshotel.com / 616.608.1720