



TUESDAY, APRIL 27, 2010

Tandoor Chef Indian Cuisine {Giveaway} - 5 Winners

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Tandoor Chef is so much more than great tasting frozen entrées. Tandoor Chef is your gateway to an extraordinary, authentic Indian experience. Whether you're familiar with Indian cuisine ... Or have never experienced this rich and flavorful celebration of food, you're going to love Tandoor Chef. Tandoor Chef is true restaurant quality cuisine, all-natural and made fresh and instantly frozen to lock in natural colors, flavors and nutrients from our homeland spices. You're going to love tonight's dining experience!

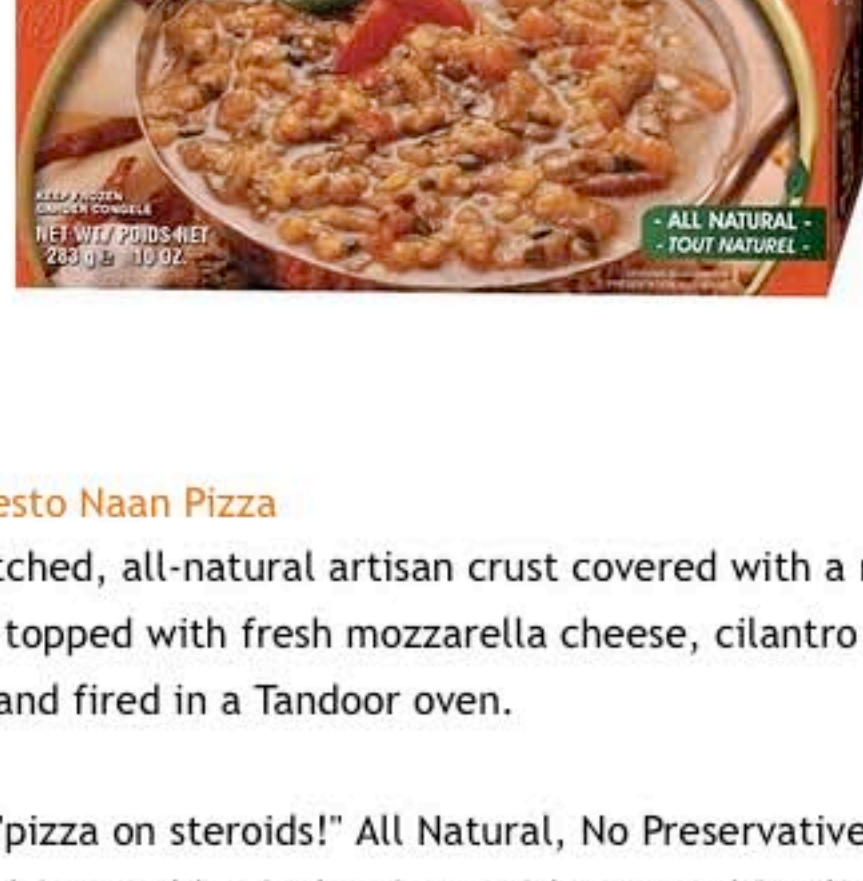
I always say "We love our food highly seasoned, so when my friends at Tandoor Chef asked me if I would like to do a Product Review and Giveaway for them I said "Bring it on!"

I was Blessed to receive an assortment of incredible **Tandoor Chef Products** to review. Here are a few of my favorites!!!

Dal Rajastani

A flavorful and complex recipe makes this blend of Dal a tantalizing complement to any meal. Exotic Lentil and Split Peas! The box says medium spiced and it is. Gluten free and Vegan! All Natural, No Artificial Colors or Preservatives.

Let me tell you how much I loved this. The flavor was off the charts! It was spicy and a tiny bit sweet and oh it had a hint of smokiness that was just so out of this world delicious I wanted to lick the bowl! It was THAT good! One of my favorites!



Cilantro Pesto Naan Pizza

Hand-stretched, all-natural artisan crust covered with a rich pesto sauce and topped with fresh mozzarella cheese, cilantro and tomatoes and fired in a Tandoor oven.

I call this "pizza on steroids!" All Natural, No Preservatives and Vegetarian! Do you like Garlic, Spice, Cilantro and Basil? Then you're in for a feast! I was super impressed at how fresh the tomatoes on top were. They looked exactly like the picture on the box. If you like your pizza a little soft, bake this on a pan instead of directly on the oven rack. YUM!



Channa Masala

Chickpeas sautéed with onions, tomatoes, peppers and exotic spices.

I love chick peas! This actually has pomegranate seeds in it! Tomatoey, garlicky with just the right amount of exotic herbs. What a treat!



Kofta Curry

Vegetable dumplings seasoned with exotic spices and simmered in a spicy sauce.

I've been a Vegetarian for over 20 years! I have never had Kofta Curry. This is a veggie dumpling in a medium spicy tomato sauce. It's like nothing I have ever had before and I will be back for more :) Delicious, home made flavor! ahhhh it's fantastic!



Jumbo Samosa with Chutney

Delicious and crispy, restaurant quality pastry stuffed with spicy potatoes and peas.

These are as good as my friend Penny in New York makes! Shhh please don't tell her! Ughh I don't want to hurt her feelings! But hers don't have mint chutney. :) I love the potato and pea combo. Just the right amount of spice and heat. Gosh I love these! I haven't had Samosas since I left New York! I will be eating them often now that I found **Tandoor Chef**.



Vegetable Masala Burgers

All natural patties made of fresh vegetables and choice spices.

Summer's almost here, that means lotsa grillin'! I love Veggie Burgers and I've got to admit I never get tired of 'em! But I love to find new varieties! Tandoor Chef Vegetable Masala Burgers are OUTRAGEOUSLY FANTABULOUS! Toss a few of these on the grill, pop 'em on a bun and load 'em up with your favorite burger fixin's and honey you are in for the time of your life!



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The generous folks at **Tandoor Chef** are going to Bless FIVE Leslie Loves Veggies Readers with SIX Free Product Coupons each {\$23.94 Value} Thank you so much!

HERE'S HOW TO WIN...

1. YOU MUST DO THIS FIRST or all other entries will be DELETED! Please visit **Tandoor Chef** look around then tell me a few products you would Love to try! (1 entry)

BONUS ENTRIES

2. Subscribe by Email and Confirm that Subscription (1 entry)
3. Subscribe to Leslie Loves Veggies in a Reader (1 entry)
4. Follow Me on Blogger (1 entry)
5. Like **Leslie Loves Veggies** on Facebook (2 separate entries)
6. Follow **ME** on Twitter (1 entry)
7. Follow **TandoorChef** on Twitter (1 entry)
8. Leave a Tweet and the direct link to that tweet (1 entry) You can do this Daily
9. Like **Tandoor Chef** on Facebook (1 entry)
10. Sign up for the Tandoor Chef **Newsletter** (2 separate entries)
11. FOR 5 EXTRA ENTRIES - Blog about this giveaway, with a link to my blog and come back and leave the link to your blog post. Post FIVE separate comments that you've blogged about this.
12. Add my main button to your sidebar (if it's already there, let me know that! Leave link to your blog.) (1 entry)
13. Add Leslie Loves Veggies to your blogroll (using my URL), with a link back to me! (1 entry)

Easy Peasy Right! LEAVE YOUR EMAIL IN YOUR COMMENT SO I CAN REACH YOU IF YOU WIN! For full list of rules please read **HERE**. Giveaway will end on Thursday 5/13. U.S. & Canadian entrants only. Many thanks to Tandoor Chef for this Review and Giveaway Opportunity! Good luck!!! Leslie

No Purchase Necessary. Void where prohibited by law. I was provided a product or sample for this Review & Giveaway.