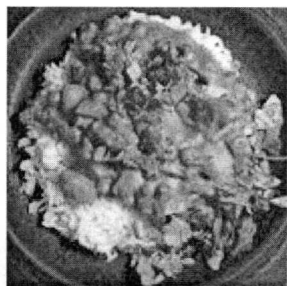


Vegetarian Korma

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Rated: ★★★★★

Submitted By: YAKUTA

Photo By: tibbadee

Prep Time: 25
MinutesCook Time: 30
MinutesReady In: 55
Minutes

Servings: 4

"This is an easy and exotic Indian dish. It's rich, creamy, mildly spiced, and extremely flavorful. Serve with naan and rice."

INGREDIENTS:

- | | |
|--|------------------------------------|
| 1 1/2 tablespoons vegetable oil | 1 (4 ounce) can tomato sauce |
| 1 small onion, diced | 2 teaspoons salt |
| 1 teaspoon minced fresh ginger root | 1 1/2 tablespoons curry powder |
| 4 cloves garlic, minced | 1 cup frozen green peas |
| 2 potatoes, cubed | 1/2 green bell pepper, chopped |
| 4 carrots, cubed | 1/2 red bell pepper, chopped |
| 1 fresh jalapeno pepper, seeded and sliced | 1 cup heavy cream |
| 3 tablespoons ground unsalted cashews | 1 bunch fresh cilantro for garnish |

DIRECTIONS:

1. Heat the oil in a skillet over medium heat. Stir in the onion, and cook until tender. Mix in ginger and garlic, and continue cooking 1 minute. Mix potatoes, carrots, jalapeno, cashews, and tomato sauce. Season with salt and curry powder. Cook and stir 10 minutes, or until potatoes are tender.
2. Stir peas, green bell pepper, red bell pepper, and cream into the skillet. Reduce heat to low, cover, and simmer 10 minutes. Garnish with cilantro to serve.

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* Note:
If you have a lot of vegetables, you can double the tomato sauce, salt, curry powder, and heavy cream.

* Note:
Can add sliced mushrooms (put in w/ the onions).

can simmer for 10 to 15 minutes more if the potatoes and carrots aren't soft enough.

* Note:
Can add sliced zucchini (w/ skin, add w/ the bell peppers).