

# Vegetable Korma



Vegetable Korma is a curry made with mixed vegetables that are cooked in a creamy gravy made with onions, coconut milk, peanuts and an assortment of Indian spices.



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## Included in your kit



Ginger &  
Garlic Mix



Mixed  
Vegetables



Dry Masala



Peanut Paste



Onion Paste



Coconut Milk



Cilantro



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

**Ingredients:** Coconut Milk, Potatoes, Chick Peas, Green Beans, Carrots, Yellow Onions, Cilantro, Canola Oil, Garlic, Ginger, Turmeric, Garam Masala, Salt, Cumin, Coriander, Green Cardamom, Black Cardamom, Turmeric, Cloves, Cinnamon Sticks, Rose Petals, Sesame Seeds, Star Anise, Rose Petals, Nutmeg, Nigella Seeds, Fennel Seeds, Fenugreek Seeds, Dried Plums, Dried Dates, Bay Leaves.

**Allergens:** Peanuts

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## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Add mixed veggies from #2 and increase flame to medium heat. Stir for 2-3 min, until vegetables are cooked to desired tenderness.

3



Add dry masala from #3 and stir until the veggies are evenly coated with masala (around 1 min).

4



Add peanut paste from #4 and gently stir for 1-2 min. Next, add onion paste from #5 and cook the mixture for 1-2 min.

5



Add ½ cup of water and stir well. Cover the pan with a lid and let sit for 4-6 min, stirring occasionally.

6



Add coconut milk from #6 and stir for 1-2 min. Add cilantro from #7 for garnish and serve.