

Vegetarian Korma

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

This vegetable korma recipe is an easy vegetarian curry. Its rich, creamy, mildly spiced, and extremely flavorful. Serve with naan and rice.

Ingredients

- 1 ½ tablespoons vegetable oil - 1 small onion
- diced - 4 cloves garlic
- minced - 1 teaspoon minced fresh ginger root - 4 carrots
- cubed - 2 potatoes
- cubed - 1 (4 ounce) can tomato sauce - 3 tablespoons ground unsalted cashews - 1 fresh jalapeno pepper
- seeded and sliced - 1 ½ tablespoons curry powder - 2 teaspoons salt - 1 cup heavy cream - 1 cup frozen green peas - ½ green bell pepper
- chopped - ½ red bell pepper
- chopped - 1 bunch fresh cilantro for garnish

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a skillet over medium heat. Add onion; cook and stir until tender
2. about 2 to 3 minutes. Stir in garlic and ginger; cook and stir until fragrant
3. about 1 minute. Dotdash Meredith Food Studios Stir in carrots
4. potatoes
5. tomato sauce
6. cashews
7. and jalapeño. Season with curry powder and salt; cook and stir until potatoes are tender
8. about 10 minutes. Dotdash Meredith Food Studios Stir in cream
9. peas
10. green bell pepper
11. and red bell pepper; reduce heat to low
12. cover
13. and simmer for 10 minutes. Garnish with cilantro to serve. Allrecipes Magazine