



free khorma recipe



NEW Tasmanian made curry pastes!

Island Curries Lamb Khorma

ingredients

- 1 tbsp canola oil
- 1 onion, diced
- 50g Island Curries Khorma paste
- 500g diced lamb
- 1 cup mixed veg
- chopped coriander leaves
- chilli to taste
- Greek yoghurt

method

Heat 1 tbsp oil in a pot. Add a diced onion and brown. Add 50g Island Curries Khorma paste, stir 3-4 mins. Add 500 gm of diced lamb, high heat, stirring 8-10 mins (add 1/2 cup each of cubed potato & Kent pumpkin). Add chilli powder (1/4 tsp = hot) and 1/2 cup chopped coriander leaves. Reduce heat to low and cook for 20 mins. Add 2 tbsp Greek yoghurt, stir and simmer, or serve with yoghurt on the side. Garnish with coriander leaves and/or fresh chilli. Serve with Basmati rice.

Easy Khorma with Beef, Lamb or Chicken

ingredients

- 1 onion, diced
- 50g Island Curries Khorma paste
- 500g diced meat
- 1/2 cup sweet potato, pumpkin, parsnip
- 1/2 cup coconut milk or Greek yoghurt
- 1/2 cup coriander leaves

method

Brown a diced onion in a hot saucepan with 1 tbsp oil. Add 500g diced meat & 50g Island Curries Khorma paste, stir until simmering. Add chilli to taste (1/4 tsp = hot). Reduce heat, add about 1 cup of diced sweet potato or pumpkin or parsnip, add 1/2 cup chopped coriander leaves & 1/2 cup of coconut milk or Greek yoghurt. Serve with basmati rice. Garnish with fresh

Vindaloo

Massaman

Bengal

Butter
Chicken

Madras

Khorma

www.islandcurries.com.au