

# Creamy Vegetable Korma

## with Basmati Rice & Toasted Cashews

Our authentic korma curry sauce is a flavor MVP! It elevates a medley of vegetables and protein-rich chickpeas from everyday nourishment to a meal everyone can get excited about. Serve this fragrant curry over basmati rice studded with golden raisins and top it all off with delicious toasted cashews.

### Ingredients

- Korma curry sauce T 
- Diced garnet yams & carrots
- Chickpeas & green peas
- Mini sweet peppers
- Baby shiitake mushrooms
- Cilantro
- Toasted cashews T
- Basmati rice
- Golden raisins

### Allergens

- T Tree nuts

### Supplies to Gather

- Saute pan with a lid (12 inches)
- Kitchen knife & cutting board
- Microwave-safe bowl
- Cooking spoon
- Paper towels
- Salt & pepper
- Cooking oil
- Olive oil (optional)

### Did You Know?

An herbaceous rhizome similar to ginger, turmeric is dried and used for seasoning in many Indian dishes. With its bright yellow color, turmeric has long been used as a natural dye, as well as for its anti-inflammatory qualities in cooking.



760

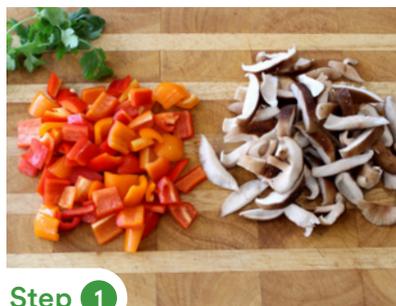
Calories  
Per Serving

Global  
Flavor

Mild

## Chef's Tip!

To heat the **basmati rice** on the stove, place a small nonstick saute pan onto the stovetop over **medium** heat. **Carefully** add the rice and **golden raisins** to the pan and cook for 2-3 min, until warmed through. Drizzle with olive oil, if desired.



### Step 1

- Rinse and pat dry your fresh produce.
- Slice the **baby shiitake mushrooms** into bite-size pieces.
- Dice the **mini sweet peppers** and discard any seeds.
- Roughly chop the **cilantro** leaves.



### Step 2

- Place a large saute pan onto the stovetop, add 2 tbsp. of cooking oil, and set the heat to **medium**. When the oil is hot, **carefully** add the sliced **baby shiitake mushrooms** and the **diced garnet yams and carrots**. Season with salt and pepper. Cover with a lid and cook for 4 min, lifting the lid to stir occasionally.
- Remove the lid, stir in the diced **mini sweet peppers**, and cook for 2 min. Add the **chickpeas and green peas** and cook for 1 additional min.



### Step 3

- Stir in the **korma curry sauce** and bring to a simmer. Cook for 4 min, or until the sauce thickens. **Turn off the heat**. Taste the curry, then season with salt and pepper as desired.



### Step 4

- Meanwhile, add the **basmati rice** and the **golden raisins** to a microwave-safe bowl with 1 tbsp. of water, cover with a damp paper towel, and microwave for 90 sec. Stir, then microwave for 60 additional sec.
- **Alternatively**, to cook the rice on the stovetop, see **Chef's Tip**.

### ► Please Note:

Cooking times may vary due to different appliances and temperatures. **Adjust cooking times accordingly.**

When adding ingredients to a hot pan **always be careful of any oil splatter.**



### Let's Plate!

Divide the basmati rice with raisins between serving plates or shallow bowls. Spoon the vegetable korma curry over the rice, then garnish with **toasted cashews** and cilantro.