
Cam's Mushroom and Pea Curry

Indian | Main Course | 4

Ingredients:

| | | | |
|-----|--------|-----------------|----------|
| 3 | Tbsp | Canola Oil | |
| 1 | medium | Onion | |
| 3 | tsp | Ginger | |
| 1 | tsp | Garlic | |
| 1 | tsp | Cumin Seeds | |
| 3 | tsp | Curry Powder | |
| 350 | g | Mushrooms | (halved) |
| 1 | medium | Tomato | (diced) |
| 1 | tsp | Salt | |
| 200 | mL | Vegetable Stock | |
| 2 | cups | Peas | (frozen) |
| | | Coriander | |



Directions:

Fry the onion in the canola oil.

After it begins to brown, add the ginger and garlic.

Make a curry mud from curry powder and water, turn the heat down and add to the onion mix. Blend thoroughly and fry gently for a few minutes, constantly stirring. Add the cumin seeds and continue frying until they brown.

Add the tomato, mushrooms and salt and turn the heat back up. Add stock as necessary to prevent sticking.

After a few minutes, add the peas. Cook until curry has reduced slightly.

Garnish with coriander.

Notes:

I originally made this with 4 tsp of Madras curry powder and it was HOT! Adjust the quantity of curry powder according to the type and desired hotness.

Prep Time: 10 min | **Cooking Time:** 20 min

Source: Cam