



BLOSSOM'S ORGANICS RAJASTHAN CURRY BLEND



Blossom's Organics Rajasthan Curry Blend is aromatic, flavoursome and mild with no chilli. It can be used to make a delicious curry, rice dishes, legumes, soups, on roasted vegetables or wherever your imagination might take you. There are no additives, fillers or salt should be used sparingly to taste as a little really does go a long way.

RAJASTHAN CURRY

For lamb, prawn, beef, chicken, seafood or mixed vegetables (carrots/peas/potatoes)

INGREDIENTS

- 1 kg diced meat, vegetables or seafood
- ¼ - ½ cup olive oil, vegetable oil or coconut oil
- 2 - 3 large chopped onions
- 2 tbsps **Blossom's Rajasthan Blend**
- 3 - 5 garlic cloves (optional)
- 3 - 4 tbsps powered coconut powder or a tin of coconut milk
- ½ - 1 cup water or coconut milk
- Salt to taste
- For prawn curry add approx. ½ tsp ground pepper to bring out the sweetness of the prawns (optional)

METHOD

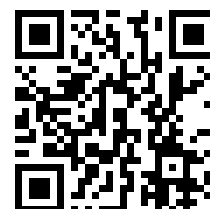
- Fry onions in oil.
- Add **Blossom's Rajasthan Blend** and continue to fry on low heat for 1 minute.
- Add garlic, and fry for another minute.
- If ingredients are sticking to your pan add a couple of tbsps water.
- Add diced meat, vegetables or seafood.
- Add salt to taste.
- Add water or coconut milk (use minimal water for thick gravy – if using coconut milk, lessen water by approx. the same quantity used).
- Bring curry to the boil for about 5 minutes, lower heat and simmer until meat is tender and cooked (less time for vegetables).

VARIATIONS

- 1 - 2 green chillies or ½ - 1 tsp chilli powder (depending on taste)
- 2 tbsps almond meal for extra creamy rich textured gravy
- 1 tin of tomatoes or a few fresh tomatoes
- Add diced potatoes or any other vegetables three quarters through cooking your curry if you are cooking meat or chicken
- Small bunch of chopped coriander leaves – put in after frying blend or use as a garnish

The above is just a guide – use your imagination and create your own masterpiece!

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