

Broccoli Korma Recipe

(Broccoli Korma Indian Recipe)

Ingredients:

1½ cups boiled broccoli pieces
½ cup boiled green peas
½ cup paneer crumbs
1 tablespoon butter
1 tablespoon oil
2 pieces each of cloves, cinnamon and cardamom
½ cup chopped onions
1 cup thick tomato puree
1 teaspoon red chili powder
1 teaspoon cumin seed powder
¼ teaspoon turmeric powder
1 tablespoon cream or fresh curd
Salt to taste
Chopped coriander leaves to garnish

Method:

Melt butter and heat it with oil. Sauté cloves, cinnamon and cardamom for a few seconds. Add onions and sauté until dark pink color. Add tomato puree and all the seasonings. Cook, covered, for 10 minutes for the gravy to get ready. Put broccoli, green peas and paneer into gravy. Add salt and mix well. Add a little water and simmer for 10 minutes for the spices to mingle properly. Mix cream or curd. Garnish with coriander leaves and serve with parathas.

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