

RECIPE | TOMATOES



COCKTAIL TOMATO MASALA



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COCKTAIL TOMATO MASALA



30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 14 oz** Pure Flavor® Luna® Sweets Cocktail Tomatoes, diced
- 1** large onion, chopped
- ¾ cup** fresh cream
- 2 tbsp** oil
- 2 tsp** coriander, ground
- 1 tsp** ginger, minced
- 1 tsp** paprika
- 1 tsp** red chili powder
- 1 tsp** lemon juice
- ½ tsp** turmeric, ground

- ¼ tsp** garam masala
- ¼ tsp** cilantro leaves, chopped
- Salt, to taste

DIRECTIONS

- Heat oil in a large pan over medium heat, add onions and tomatoes, and sauté for 2 minutes or until lightly browned.
- Add garlic, ginger, cumin, coriander, garam masala, chili powder, and paprika to the pan and bring to a boil. Reduce heat and simmer for 3 minutes.
- Add lemon juice and cream and season with salt to taste. Simmer, stirring occasionally, for 5 minutes.
- Garnish with cilantro leaves.

Pro Tip: Add water during simmering if needed to reach the desired thickness of sauce.