



RECIPE | TOMATOES

# COCKTAIL TOMATO MASALA



30 min

10 min  
PREP.

20 min  
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

- 1 Heat oil in a large pan over medium heat, add onions and tomatoes, and sauté for 2 minutes or until lightly browned.
- 2 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.
- 3 Add lemon juice and cream and season with salt to taste. Simmer, stirring occasionally, for 5 minutes.
- 4 Garnish with cilantro leaves.

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

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