

RECIPE | BERRIES



STRAWBERRY CURRY



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INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered
1 lb Pure Flavor® Roma Tomatoes, pureed
½ cup cashew paste
2 tbsp butter
2 tbsp double cream
2 tbsp honey
1 tbsp dried fenugreek leaves, crushed
1 tsp garam masala

2 tsp cumin
2 tsp chilli powder
2 tsp garlic puree



DIRECTIONS

- 1 In a medium saucepan, melt butter. Add cumin, garlic puree, and chili powder and stir to combine.
- 2 Add tomatoes, cashew paste, salt, and honey to pan. Simmer for 20 minutes on low heat.
- 3 Remove from heat and add cream, strawberries, garam masala, and fenugreek leaves. Stir to combine and serve.

Pro Tip: Add chicken and serve with rice for a hearty addition.



35 min

10 min | **25 min**
PREP. | COOKING



3



easy