



RECIPE | BERRIES

STRAWBERRY CURRY



10 min
PREP.



3



easy

35 min

25 min
COOKING

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered
1 lb Pure Flavor® Roma Tomatoes, pureed
½ cup cashew puree
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.