

# Matar Mushroom



Matar Mushroom is a vegetarian dish in which mushrooms and peas are sautéed in a mixture of Indian spices and then simmered in a rich tomato & onion gravy.

## Included in your kit



Ginger &  
Garlic Mix



Mushrooms



Peas



Dry Masala



Tomato &  
Onion Paste



Cream



Cilantro



Chili Paste  
(Optional)

## From your kitchen



Pan w/ Lid



Spatula



Measuring Cup



Watch the cooking video for this recipe →



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**Ingredients:** Peas, Mushrooms, Yellow Onions, Tomato Puree, Tomato Paste, Cream, Cilantro, Canola Oil, Cilantro, Garlic, Ginger, Coriander (ground), Cumin (seeds), Salt, Garam Masala, Kashmiri Chili, Turmeric Powder, Cardamom (green), Cinnamon (ground), Cloves, Coriander (seeds), Star Anise, Bay Leaves, Cardamom (Black), Mace, Peppercorn (Black), Peppercorn (White), Rose Petals.

**Allergens:** Dairy, Tree Nuts

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## Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

**Optional:** Add chili paste to desired spice level.

2



Add mushrooms from #2 and increase flame to medium heat. Stir for 30 sec, then add peas from #3 and cook for an additional 2-4 min, to desired tenderness.

3



Reduce flame to low heat and add dry masala from #4. Stir until the veggies are evenly coated with masala (around 30 sec).

4



Add tomato & onion paste from #5. Increase flame to medium heat and cook for 2 min, until the oil begins to separate from the mixture.

5



Add  $\frac{3}{4}$  cup water and cover the pan with a lid. Increase flame to medium heat and let cook for 3-4 min, stirring occasionally. Add  $\frac{1}{2}$  -  $\frac{3}{4}$  of cream from #6 and stir for 1 min.

6



Add the remaining cream for garnish (optional). Add cilantro from #7 for garnish and serve.