

Taaza™ Curry Cooking Sauce Recipes

Curry Sauce - Taaza™ curry sauce is an excellent base sauce to make wonderful curries. It is made with tomatoes, tomato paste, onions, garlic and ginger and many flavorful spices. The spice taste of this sauce is medium in heat. If you prefer your curries to be spicy, add red chili powder according to taste.

Garbanzo Beans Curry (Channa Masala): Empty entire jar of curry sauce to a large skillet. Add 16 oz. water and 30 oz. cooked garbanzo beans and simmer for 5-10 minutes over low heat. Adjust salt to taste. Garnish with chopped cilantro and onions. Try this curry with Indian breads and rice. Serves: 4-6



Kidney Beans Curry (Rajma): Empty entire jar of curry sauce to a large skillet. Add 16 oz. water and 30 oz. cooked kidney beans and simmer for 5-10 minutes over low heat. Adjust salt to taste. Garnish with chopped cilantro. Try this curry with Indian breads and rice. Serves: 4-6

Potato and Cauliflower Curry (Aloo Gobi): In a large pan, cook ½ pound cauliflower florets and 2 medium diced and peeled potatoes in 1 cup of water till vegetables are half done. Empty entire jar of curry sauce. 10 oz. water and adjust salt to taste and simmer over medium heat (5-10 minutes) till sauce thickens and vegetables are cooked. Garnish with chopped cilantro.



Chicken Curry: Cut 1 pound skinless chicken into one inch cubes. In large skillet, empty entire jar of curry sauce, 20 oz water, cut chicken and mix thoroughly and adjust salt to taste and simmer over medium heat for 10-15 minutes or till chicken is cooked. Garnish with chopped cilantro.

You can also add 2 oz. cream to this curry while cooking to add extra creamy taste.

Almond Korma Cooking Sauce – Vegetarian Sauce

Almond Korma Cooking Sauce is an excellent creamy base sauce to make wonderful curries. It is made with tomatoes, tomato paste, almonds, cream, onions, garlic and ginger and many flavorful spices. This is a dairy vegetarian sauce but it can be used to make to any meat based curry. The spice taste of this sauce is medium in heat. If you prefer your curries to be spicy, add red chili powder according to taste.

Butter Chicken Curry: In a large skillet, pour 2 tbsp. oil and sauté 1 ½ lbs. of skinless and boneless chicken cut into small pieces. Sauté for 5 minutes and add entire jar of almond korma sauce and 8 oz. of water. Simmer over medium heat for 10-15 minutes or until chicken is well cooked. Stir occasionally and when chicken is tender, add 3 tbsp. of butter and cook for 2 minutes and turn off the heat. Adjust salt to taste. Garnish with cilantro. Serve this curry with rice or bread.

Aloo Mutter (Potato and Peas Curry) : In a large skillet, pour 2 tbsp. oil and sauté 1 pound frozen peas and 1 pound peeled and diced potatoes. Sauté for 5 minutes and add entire jar of almond korma sauce and 12 oz. of water. Simmer over medium heat for 10-15 minutes or until potatoes are tender. When vegetables are tender add 3 tbsp. of butter and cook for 2 minutes and turn off the heat. Adjust salt to taste Garnish with cilantro. Serve this curry with rice or bread.

To make this curry extra spicy, add a 1 teaspoon red chili powder.

Mutter Paneer (Peas and Indian Cheese Curry) : In a large skillet, pour 2 tbsp. oil and sauté 1 ½ pound frozen peas for 5 minutes. Add entire jar of almond korma sauce and 10 oz. of water and simmer over medium heat for 10-15 minutes or until peas are tender. Add 2 oz. heavy cream and ½ pound diced paneer and cook for 2 minutes and turn off the heat. Adjust salt to taste. Garnish with cilantro. Serve this curry with rice or bread. To make this curry extra spicy, add a 1/2 teaspoon red chili powder and 1/2 tsp curry powder

Vegetable Korma (Vegetable and Indian Cheese Curry): In a large skillet, pour 2 tbsp. oil and sauté 1 ½ pound frozen mixed vegetables. Add entire jar of almond korma sauce and 10 oz. of water and simmer over medium heat for 10 –15 minutes or until vegetables are tender.

Add 4 oz. heavy cream and ½ lb. diced paneer/tofu and 2 tbsp. butter, and cook for 2 minutes and turn off the heat. Adjust salt to taste. Garnish with cilantro. Serve this curry with rice or bread. To make this curry extra spicy, add a 1 teaspoon red chili powder and ½ tsp garam masala.

Coconut Cashew Cooking Sauce – Vegan Vegetarian Sauce

Coconut Cashew Cooking Sauce is an excellent creamy base sauce to make wonderful curries. It is made with tomatoes, tomato paste, coconut milk, cashews, onions, garlic and ginger and many flavorful spices. This is a vegan vegetarian sauce but it can be used to make to any meat based curry. The spice taste of this sauce is medium in heat. If you prefer your curries to be spicy, add red chili powder according to taste.

Coconut Vegetable Korma (Vegetable and Indian Cheese Curry):

In a large skillet, pour 2 tbsp. oil and sauté 1 ½ pound frozen mixed vegetables. Add entire jar of coconut cashew cooking sauce and 10 oz. of water and simmer over medium heat for 10 –15 minutes or until vegetables are tender. Add ½ lb. diced paneer/tofu, and cook for 2 minutes and turn off the heat. Adjust salt to taste. Garnish with cilantro. Serve this curry with rice or bread. To make this curry extra spicy, add a 1 teaspoon red chili powder and ½ tsp garam masala.

Green Thai Curry:

In a large skillet, pour 3 tbsp. peanut oil and sauté 1 tbsp minced garlic, 1/2 medium red bell pepper – julienned, ½ medium green bell pepper- julienned, 1 medium carrot, shredded, 1 medium zucchini – shredded, and 1/4 cup basil leaves - coarsely chopped. Add entire jar of coconut cashew cooking sauce and 12 oz. of water and simmer over medium heat for 10 minutes or until vegetables are tender. Add ½ lb. tofu and cook for 2 minutes and turn off the heat. Adjust salt to taste. Serve this curry with Jasmine rice.