



ministry of curry

WEEK OF:
03/08 - 03/12

Tip:
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Menu

MONDAY

Mumbai Pav Bhaji

TUESDAY

Crispy Spinach, Mushroom and Onion Quesadillas

WEDNESDAY

Pasta e Fagioli

THURSDAY

Instant Pot Vegetable Kurma - GF, V

FRIDAY

Thai Basil Fried Rice - GF, V

COOKING ICONS

 Gluten-Free  Low Carb  Vegan  Pot-in-pot

Visit the blog for substitutions, variations, and tips for each recipe.

Grocery Shopping List

PROTEIN & DAIRY

- 8 oz butter 8 oz pepper jack cheese 14 oz extra firm tofu

BAKERY

- 12 potato buns 8 whole wheat tortillas

FROZEN

- 4 oz green peas 4 oz shredded coconut 16 oz mixed vegetables

PANTRY

- 3 oz tomato paste 6 raw cashews 1 oz split roasted chickpeas
 1 oz poppy seeds 3 cups Jasmine rice 1 oz low sodium soy sauce
 1 oz hoisin sauce 1 oz chili garlic sauce 8 oz marinara sauce
 1 can cannellini beans 8 oz ditalini pasta 32 oz vegetable broth low sodium

PRODUCE

- 4 large yellow onions 1 medium red onion 4 large potatoes
 1 green bell pepper 2 red bell peppers 1 yellow bell pepper
 2 inch ginger root 3 garlic bulbs 1 cauliflower
 5 plum tomatoes 1 bunch cilantro 1 bunch Thai basil leaves
 1 lime 8 oz white mushrooms 12 oz baby spinach
 2 green chilies 1 Thai red chili 2 carrots
 2 celery sticks

SPICES

- paav bhaji masala ground turmeric Kashmiri red chili powder
 fennel seeds cloves green cardamom pods
 Indian bay leaf cinnamon stick dried parsley

Check out the [Ministry of Curry Amazon Influencer Shop](#) to stock up on the essentials!

Visit the [blog](#) for more details, substitutions, variations, and tips for each recipe.

Monday: MUMBAI PAV BHAJI



PREP TIME: 20 MIN

COOK TIME: 35 MIN

TOTAL TIME: 55 MIN

SERVES: 6

INGREDIENTS

- 2 to 4 tablespoons salted butter plus 4 tablespoons, at room temperature
- 1 large yellow onion finely diced
- ½ green bell pepper seeded and diced
- ½ red bell pepper seeded and diced (optional)
- 1 tablespoon ginger grated
- 1 tablespoon garlic minced
- 5 cups cauliflower florets 1-inch florets
- 2 large Yukon gold potatoes peeled and cut into 1-inch cubes
- 3 plum tomatoes cored and diced
- ½ cup frozen green peas
- Kosher salt
- 1 cup water
- 3 tablespoons tomato paste
- 1 to 2 tablespoon paav bhaji masala see Note
- 1 tablespoon Kashmiri red chili powder or another mild red chili powder see Note
- ¼ teaspoon ground turmeric
- ½ cup fresh cilantro finely chopped
- 12 potato buns
- 1 red onion finely diced
- 1 lime cut into wedges

INSTRUCTIONS

1. Select the high Sauté setting on the Instant Pot and heat 2 tablespoons of the butter. Add the yellow onion, ginger, garlic, and bell peppers and sauté until the onion turns translucent about 5 minutes. Add the cauliflower, potatoes, tomatoes, peas, and 2 teaspoons salt; pour in the water; and stir well with a wooden spoon, nudging loose any browned bits from the pot bottom.
2. Secure the lid and set the Pressure Release to Sealing. Press the Cancel button to reset the cooking program, then select the Pressure Cook or Manual setting and set the cooking time for 6 minutes at high pressure.
3. Perform a quick release by moving the Pressure Release to Venting. Open the pot. Select the normal Sauté setting and mash all the veggies with a potato masher. Stir in the tomato paste, paav bhaji masala, red chile powder, and turmeric, followed by 2 tablespoons butter (optional but highly recommended). Cover the pot with a glass lid (or another nonlocking lid that fits), as the bhaji will start to splatter, and cook until heated through, about 5 minutes. Taste and adjust the seasoning with salt, paav bhaji masala, and chile powder if needed. Press the Cancel button to turn off the Instant Pot. Sprinkle with the cilantro.
4. Just before serving, use the remaining 4 tablespoons butter to spread 1 teaspoon room-temperature butter on the cut side and over the top and bottom of each potato bun. Heat a griddle or heavy skillet over high heat. Add the buns and toast each side until golden brown, 2 to 3 minutes each.
5. Spoon the bhaji onto plates, sprinkle with the red onion, and serve with the toasted buns and lime wedges on the side.

NOTES

** Use 1 tablespoon Kashmiri red chili powder, 1/4 teaspoon ground turmeric, 1 teaspoon of garam masala and 1 tablespoon coriander powder as a substitute to Shan Keema seasoning mix.

Tuesday: SPINACH, MUSHROOM, AND ONION QUESADILLAS



INGREDIENTS

- 1 large onion thinly sliced
- 8 oz white mushrooms rinsed, dried and sliced
- 6 cups baby spinach
- 1 cup shredded pepper jack cheese
- 3 tablespoons oil
- 8 whole wheat tortillas
- 1 teaspoon red chili flakes optional

PREP TIME: 5 MIN

COOK TIME: 20 MIN

TOTAL TIME: 25 MIN

SERVES: 4

INSTRUCTIONS

1. In a large skillet over medium heat, add 1 tablespoon oil. Add the sliced onions and cook them until they are lightly caramelized. Add sliced mushrooms and cook until tender for about 5 minutes on medium heat. Do not cover after adding the mushrooms so any excess moisture can be evaporated. Add the spinach, little bit at a time, and mix it until the spinach is wilted. Remove from heat.
2. Heat a large griddle or pan on medium heat. Place a tortilla on the pan, apply little oil on both sides, and cook for a minute, flipping with a spatula until the tortilla is hot. Spread a thin layer of the cooked veggies on the tortilla. Spread a layer of shredded cheese on top.
3. Carefully place the second tortilla on top of the cheese and press it gently with the spatula. Add a few more drops of oil while pressing gently. Pressing will help the quesadilla stick together and should be easier to flip it over. Cook until both sides are nice and crispy golden brown and the cheese starts to melt! Gently put the quesadilla on a cutting board and cut into 4 (more or less) slices using a pizza cutter.
4. Serve with fresh guacamole and salsa.

Wednesday: PASTA E FAGIOLI



INGREDIENTS

- 2 tablespoons olive oil
- 2 carrots peeled and sliced
- 2 celery sticks thinly sliced
- 10 garlic cloves minced
- 1 big russet potato peeled and cut into small cubes
- 1 cup tomato sauce marinara sauce
- 1 can cannellini beans rinsed and drained
- 1 cup ditalini pasta
- 1 teaspoon dried parsley or 1 tablespoon fresh parsley
- ½ teaspoon crushed red pepper optional
- 4 cups vegetable broth low sodium
- 2 cups baby spinach or baby kale rough chopped (optional)

PREP TIME: 5 MIN

COOK TIME: 20 MIN

TOTAL TIME: 25 MIN

SERVES: 4

INSTRUCTIONS

1. Turn the Instant Pot to Saute mode and heat olive oil. Add carrots, celery, and garlic. Saute for a minute.
2. Add potatoes, tomato sauce, cannellini beans, pasta, parsley, crushed red pepper, and vegetable broth. Mix well.
3. Close Instant Pot with pressure valve to sealing. Cook on Pressure Cook/Manual(Hi) for 4 mins followed by Quick Release. Add salt and pepper to taste. Stir in baby spinach and enjoy hot!

NOTES

- The pressure cook time should be half the cook time suggested on the pasta box.
- The soup may look watery when you open the pot, give a quick stir and the soup will thicken up as it cools down.

Thursday: INSTANT POT VEGETABLE KURMA



PREP TIME: 20 MIN

COOK TIME: 15 MIN

TOTAL TIME: 35 MINS

SERVES: 4

INGREDIENTS

Ingredients for Spice Paste

- 1-inch ginger roughly chopped
- 3 garlic cloves peeled
- 6 cashews
- 1 tablespoon dalia split roasted chickpeas
- 1 teaspoon poppy seeds
- 1 teaspoon fennel seeds
- ½ cup coconut frozen
- 1 to 2 green chilies
- ¼ cup water

Other Ingredients:

- 4 tablespoons oil
- 5 cloves
- 2 green cardamom pods
- 1 Indian bay leaf
- 2-inch cinnamon
- 1 medium yellow onion finely diced
- ¼ teaspoon ground turmeric
- 2 tomatoes diced
- 1 potato peeled and diced into 1/2 inch cubes
- 1 cup cauliflower cut into 1-inch florets
- 2 cups frozen mixed vegetables
- 2 teaspoons kosher salt
- 1 cup water

Garnish(optional)

- ¼ cup cilantro chopped

INSTRUCTIONS

1. In a small blender jar add ginger, garlic, 6 cashews, dalia, poppy seeds, fennel seeds, coconut, green chili, and 1/4 cup of water. Blend together to make a smooth paste. Reserve.
2. Set the Instant Pot to Saute mode and heat oil. Add cloves, cardamom, bay leaf, and cinnamon stick. Saute for a minute or until aromatic.
3. Add onions and cook for 2-3 minutes. Place a non-locking glass lid to speed up the process. Add turmeric and tomatoes. Mix well. Turn the Saute mode off. Note - It is important to cancel the saute mode so the spice paste does not stick to the bottom of the pot. The pot is also hot at this point and the remnant heat is enough to cook the spice paste.
4. Add the spice paste and mix well deglazing the bottom of the pot. Add all the remaining vegetables, salt, and 1 cup of water. Mix well. Close the Instant Pot with pressure valve to sealing. Set the Instant Pot to Manual/Pressure Cook(Hi) for 1 minute.
5. After the pressure cooking cycle is complete quick release by moving the pressure value to Venting. Press Cancel. Open the Instant Pot and give a quick stir. Note that the curry may look watery but will start to thicken in few minutes. Garnish with cilantro.

Friday: SPICY THAI BASIL FRIED RICE



PREP TIME: 20 MIN
COOK TIME: 20 MIN
TOTAL TIME: 40 MIN
SERVES: 4

INGREDIENTS

- 4 to 6 cups cooked jasmine rice you can also use brown rice
- 14 oz extra firm tofu baked or stir-fried
- 1 tablespoons oil
- 2 tablespoons garlic minced
- 1 tablespoon Thai red chili sliced optional
- 1 large yellow onion sliced
- 1 medium red bell pepper sliced into 1-inch strips
- 1 teaspoon kosher salt
- 1 medium yellow bell pepper sliced into 1-inch strips
- 1 cup packed Thai basil leaves chop if the leaves are big
- 1 tablespoon soy sauce low sodium
- 1 tablespoon hoisin sauce or oyster sauce if you are not vegan
- 1 tablespoon chili garlic sauce

INSTRUCTIONS

1. Heat oil in a large skillet or wok over medium heat. Add garlic and red chili and saute for 30 seconds or until fragrant.
2. Add onion, peppers, salt and cook for 4 to 5 minutes until the veggies are slightly tender. Next, add half of the Thai basil leaves and stir well. Stir in soy sauce, hoisin sauce, and chili garlic sauce.
3. Add the baked tofu and mix everything together. Turn the heat to high and fold in the cooked rice until all the veggies are mixed in.
4. Allow the rice to cook for 4 to 5 minutes or just until the bottom rice starts to brown and crisp up. Garnish with remaining basil leaves and enjoy hot!