



ministry of curry

WEEK OF:
07/05 - 07/11

Tip:
You can
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Menu

MONDAY

Paneer Kathi Roll

TUESDAY

Coconut Curry Noodle Soup - V

WEDNESDAY

Paneer Tikka - GF, LC





THURSDAY

Vegetarian Pad Thai - GF

FRIDAY

Instant Pot Spaghetti with Shiitake Mushrooms

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

- | | | |
|---|--|--|
| <input type="checkbox"/> 6 oz plain yogurt | <input type="checkbox"/> 2 oz parmesan cheese grated | <input type="checkbox"/> 16 oz paneer |
| <input type="checkbox"/> 2 eggs | <input type="checkbox"/> 16 oz paneer | <input type="checkbox"/> 2 packs 14 ounces extra firm tofu |
| <input type="checkbox"/> 1½ lb chicken thighs | | |

FROZEN

- | | |
|---|--|
| <input type="checkbox"/> 8 kewan parathas | <input type="checkbox"/> 2 oz frozen unsweetened coconut |
|---|--|

PANTRY

- | | | |
|--|--|---|
| <input type="checkbox"/> 8 oz noodles udon noodles | <input type="checkbox"/> 1 can coconut milk | <input type="checkbox"/> 64 oz low sodium vegetable broth |
| <input type="checkbox"/> 2 oz red curry paste | <input type="checkbox"/> 6 oz Pad Thai Sauce | <input type="checkbox"/> 4 oz roasted peanuts |
| <input type="checkbox"/> 8 oz rice noodles | <input type="checkbox"/> 1 pound pasta | |

PRODUCE

- | | | |
|---|---|---|
| <input type="checkbox"/> 4 red peppers | <input type="checkbox"/> 2 green pepper | <input type="checkbox"/> 1 yellow pepper |
| <input type="checkbox"/> 2 red onions | <input type="checkbox"/> 2 yellow onions | <input type="checkbox"/> 3 inch ginger root |
| <input type="checkbox"/> 2 garlic bulbs | <input type="checkbox"/> 1 bunch cilantro | <input type="checkbox"/> 1 small bunch parsley |
| <input type="checkbox"/> 1 small bunch mint | <input type="checkbox"/> 1 bunch scallions | <input type="checkbox"/> 2 green chiles |
| <input type="checkbox"/> 1 lemon | <input type="checkbox"/> 1 lime | <input type="checkbox"/> 8 oz broccoli florets |
| <input type="checkbox"/> 2 carrots | <input type="checkbox"/> 12 oz bean sprouts | <input type="checkbox"/> 1 pound shiitake mushrooms |

SPICES

- | | | |
|---|--|---|
| <input type="checkbox"/> Kashmiri red chilli powder | <input type="checkbox"/> ground turmeric | <input type="checkbox"/> dried fenugreek leaves |
| <input type="checkbox"/> garam masala | <input type="checkbox"/> cumin seeds | <input type="checkbox"/> chat masala |
| <input type="checkbox"/> smoked paprika | | |

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: PANEER KATHI ROLLS



PREP TIME: 10 MIN
COOK TIME: 20 MIN
TOTAL TIME: 30 MIN
SERVES: 6

INGREDIENTS

- 2 cups paneer cut into 1 inch cubes
 - 1 small red pepper thinly sliced
 - 1 small green pepper thinly sliced
 - 1 medium red onion thinly sliced
- Marinade Ingredients:
- ¼ cup plain yogurt
 - 1 teaspoon ginger grated
 - 1 teaspoon garlic pressed
 - 1 teaspoon Kashmiri red chili powder add 2 teaspoons for spicy
 - 1 teaspoon garam masala
 - ¼ teaspoon ground turmeric
 - 1 tablespoon kasoori methi
 - 1 teaspoon kosher salt
- To Serve:
- 6 to 8 kewan parathas ** cook per package instructions
 - 1 medium yellow onion thinly sliced
 - ½ cup cilantro chopped
- Mint Cilantro Chutney
- ½ cup cilantro
 - ¼ cup mint leaves
 - 2 tablespoons unsweetened coconut frozen or dry
 - 1 garlic clove
 - ½ teaspoon cumin seeds
 - 1 to 2 small green chiles
 - 1 tablespoon lemon juice
 - 1 teaspoon kosher salt
 - 1 teaspoon sugar

INSTRUCTIONS

1. Marinate the paneer- Mix all the marinade ingredients in a bowl. Add paneer and mix well.
2. Make the filling- Heat 2 tablespoons of oil in a pan. Add onions, peppers and ½ teaspoon of salt and cook for 3 to 4 minutes. Add marinated paneer and mix well. Cook for another 3 to 4 minutes. Turn the heat off. Add cilantro.
3. Chutney - Blend all the chutney ingredients using 2 tablespoons of water to make a smooth sauce. Note: Add more water as needed, little at a time.
4. Cook the Parathas- Heat a non-stick griddle pan. Remove the kewan paratha from the plastic wrapping and place on the griddle. Cook on medium-high heat for about 1 to 1½ minutes on each side or until both sides are golden brown, pressing gently with a spatula. Enjoy hot!
5. Assemble Kathi Roll- Spread 2 teaspoons of chutney on the cooked paratha. Add 2 to 3 spoonfuls of the filling in the middle. Add a few sliced onions and cilantro on top. roll the sides up to the middle. You can use small toothpicks to hold them together.

NOTES

- The nutrition info does not include the calories and carb count for the parathas. For Low Carb option substitute Kewan Parathas with low carb tortillas. Misson brand makes many varieties of soft low carb tortillas and are available in most US grocery stores

Tuesday: COCONUT CURRY NOODLE SOUP

INGREDIENTS

- 3 tablespoons coconut oil or regular cooking oil
- 12 to 10 ounces extra-firm tofu
- 1 to 2 cups red pepper cut into 2-inch long, ¼-inch thick wedges
- 1 to 2 cups broccoli cut into 1-inch small florets
- 1 large onion thinly sliced
- 8 oz noodles udon noodles or linguine
- 1 to 3 tablespoons red curry paste
- 2 carrots peeled and cut into 2-inch long, ¼-inch thick wedges
- 1 tablespoon ginger grated
- 4 cups low sodium vegetable broth we like better than bouillon broth base
- 1 can coconut milk
- 1 teaspoon kosher salt



PREP TIME: 10 MIN

COOK TIME: 20 MIN

TOTAL TIME: 30 MIN

SERVES: 5

INSTRUCTIONS

1. Cut all the veggies. Turn the Instant Pot to saute mode and heat 1 tablespoon of oil. Add onions and saute for 2 minutes. Add broccoli and peppers and saute for another 2 mins. Take all the veggies out and reserve.
2. Next step is to stir-fry tofu for which you have 2 options:
 - a. Add 1 tablespoon oil to a non-stick skillet, add the cut tofu and cook until both sides turn golden brown. Take the tofu out and reserve.
 - b. You can also stir-fry the tofu in the Instant Pot insert, just note that the tofu may stick to the bottom of the pan. Set the Instant Pot to saute mode and heat 1 tablespoon oil. Add the tofu and cook for 2 minutes on each side or until both sides turn golden brown. Take the tofu out and reserve. Deglaze the pot really well before moving on to the next step.
3. Add remaining 1 tablespoon oil to the Instant Pot and add red curry paste. Saute for 30 seconds. Add carrots, noodles, broth, and coconut milk. Add ginger and salt. Gently stir pushing all the noodles under the liquids.
4. Close the Instant Pot with pressure valve to sealing set to Pressure Cook/Manual for 3 minutes. Note: read the instructions on the noodles and pressure cook for half the time minus 1, so if the package says 8 mins, cook for 3 mins). Quick release. Stir in cooked tofu and veggies. Set the Instant Pot to saute mode and cook until the soup comes to a gentle boil. Adjust salt and pepper to taste.

NOTES

- Please visit the recipe on the blog for notes and a stovetop version.

Wednesday: PANEER TIKKA



PREP TIME: 15 MIN

COOK TIME: 8 MIN

MARINATE TIME: 30 MIN

TOTAL TIME: 53 MIN

SERVES: 8

INGREDIENTS

- ½ cup plain yogurt full fat
- ½ tablespoon ginger paste
- ½ tablespoon garlic paste
- ½ teaspoon ground turmeric
- 1 ½ teaspoons kosher salt
- 1 tablespoon Kashmiri red chili powder
- 1 teaspoon garam masala
- 1 teaspoon chat masala optional
- 1 tablespoon dried fenugreek leaves
- 1 lemon juiced
- 1 teaspoon smoked paprika optional
- 1 pound paneer cut into 1-inch cubes
- 1 medium green pepper cut into 1-inch cubes
- 1 medium red pepper cut into 1-inch cubes
- 1 medium red onion cut into 1-inch cubes

INSTRUCTIONS

1. In a medium-sized bowl add yogurt, ginger, garlic, turmeric, salt, red chili powder, garam masala, and chat masala. Crush the dried fenugreek leaves on the palm of your hands and add them to the bowl. Add lemon juice and mix all the ingredients to make the marinade.
2. Add paneer, peppers, and onions to the marinade and mix everything together coating the paneer and veggies well with the marinade.
3. Cover the bowl and allow it to marinate for 30 minutes at room temperature or refrigerate for up to 24 hours.
4. If using wooden skewers, soak them in water for 10 minutes which prevents them from burning while in the air fryer.
5. When ready to cook, lightly spray or brush the air fryer basket with oil. Line the skewers 4 to 5 skewers inside the basket and spray over lightly with oil. Cook for 5 minutes at 360°F (180° C). Turn the skewers, spray lightly with oil and cook for another 2 to 3 minutes.
6. Serve immediately with chutney fresh lemon wedges.

NOTES

- Please visit the recipe on the blog for notes and a stovetop version.

Thursday: VEGETARIAN PAD THAI



PREP TIME: 15 MIN

COOK TIME: 15 MIN

TOTAL TIME: 30 MINS

SERVES: 4

INGREDIENTS

- 14 oz Extra Firm Tofu baked
- 8 oz rice noodles A Taste of Thai linguini rice noodles
- 5 cups water
- 3 tablespoons oil
- 1 tablespoon garlic minced
- 1 bunch scallions
- 1 small red pepper
- 1 small yellow pepper
- 2 eggs whisked
- 6 oz Pad Thai Sauce **
- 3 cups bean sprouts
- ½ cup peanuts roasted and coarsely chopped
- ½ cup cilantro finely chopped
- ½ lime cut into 4 wedges

INSTRUCTIONS

1. Bake, air fry, or pan-fry tofu.
2. Bring 5 cups of water to a full boil. Place the rice noodles in a bowl and pour hot water over them. Mix with a fork so the noodles separate and not stick to each other. Soak for 10 minutes. Drain the noodles and reserve. Note: Follow instructions on the package if you are using a different variety of rice noodles.
3. While the noodles are soaking, prep the vegetables. Cut the white portion of the scallions and chop them into thin strips. Dice the green part of the scallions and reserve. Thinly slice the peppers, ½ cup each of red and yellow.
4. Heat half of the oil in a large wok over high heat. Add garlic, white scallions, and peppers. Cook for 2 minutes as the garlic gets aromatic. Move the veggies to one side of the wok and add the remaining oil in the middle of the wok. Add eggs and scramble them as they start to cook.
5. Next add the cooked noodles, baked tofu, and the Pad Thai Sauce. Mix well with a pair of tongs, tossing the noodles well in the sauce and all the other ingredients. Cook for 2 to 3 minutes or until the noodles are heated through.
6. Add bean sprouts. Add half of the chopped green scallions, half of the peanuts, and half of the cilantro. Mix everything together. Serve hot topped with the remaining scallions, peanuts, cilantro, and with lime wedges.

NOTES

- Find notes and Homemade Pad Thai Sauce recipe on the blog.

Friday: INSTANT POT SPAGHETTI WITH SHIITAKE MUSHROOMS



INGREDIENTS

- 4 tablespoons olive oil
- 1 pound shiitake mushrooms about 7 cups destemmed & sliced
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper add more if you like
- 2 tablespoons garlic minced
- 4 cups low sodium vegetable broth
- 1 pound pasta
- 2 tablespoons parmesan cheese grated
- 1 tablespoon parsley chopped, optional

PREP TIME: 15 MIN

COOK TIME: 15 MIN

TOTAL TIME: 30 MIN

SERVES: 6

INSTRUCTIONS

1. Turn the Instant Pot on Saute normal mode and heat oil. Add the mushrooms, salt, pepper, and give a quick stir. Add 2 tablespoons of water, mix well and cook covered with a non-locking lid for 2 to 3 minutes. Take half of the mushrooms out and reserve. Move the remaining mushrooms on one side of the pot and add to the empty surface. Add garlic to the oil and cook it for a minute as it starts to release the aromas.
2. Add ¼ cup of vegetable broth and mix well, deglazing and removing any browning on the bottom of the pot.
3. Add remaining broth, break the spaghetti in half and start layering in a criss-cross pattern. This is an important step as it prevents the spaghetti from sticking to each other.
4. Gently press the noodles so they are under the liquids. Do not mix. Layer the reserved mushrooms on top. Close the Instant Pot and pressure cook for 4 minutes followed by quick release.
5. Sprinkle cheese on top and garnish with parsley. Enjoy hot

NOTES

- Criss-cross the spaghetti noodles in the Instant Pot. This will prevent them from sticking together.
- Completely submerge the noodles in the broth. Do not mix it, but make sure all the noodles are under the broth so they can cook completely.
- Deglaze the pot with the vegetable broth and remove any browned bits. This will help the Instant Pot come to pressure and also prevent the "BURN" signal.
- Adjust pressure cook time based on the pasta you use. If the package says 8 minutes, pressure cook for 4 mins for well-cooked pasta or pressure cook for 3 mins for al dente.