



Rajma Punjabi Curry

Prep Time: 1.5 Hours. Serves: 20 people

Ingredients:

- Kidney Beans (16- ounce cans) – 6 Cans (add water and drain multiple times)
- Onions (diced) – 3 Large
- Tomatoes (diced) – 6 medium size
- Ginger (puréed) – 2 teaspoons
- Garlic - (puréed) – 2 teaspoons
- Ground Coriander – 2 teaspoons
- Ground Cayenne Pepper – 1.5 teaspoons
- Turmeric Powder – 1.5 teaspoons
- Garam Masala – 1 teaspoon
- Cumin Seeds – 1.5 teaspoons
- Cilantro (fresh, chopped) – 1 cup
- Whipping Cream – 6 tablespoons
- Salt – 1.5 teaspoons (add more as needed)
- Water- 2 cups (add more as needed)
- Canola Oil – ¼ cup

Procedure:

- 1) In a pot heat up the oil on medium-high heat. Add the onions and fry them until they start to turn golden brown (about 20 minutes). Add Cumin seeds and fry until they release their aroma
- 2) Add tomatoes and all the spices (except for the cream and cilantro) and fry until the tomato and onion mixture is somewhat smooth
- 3) Add the kidney beans and water and cook covered on medium heat for about 15 minutes
- 4) Add cream and mix it in thoroughly and cook on low heat for 5-10 minutes
- 5) Mix in the cilantro a couple of minutes before serving
- 6) Serve with naan or basmati rice