

Vegan Malai Kofta

Yield: 1 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/malai-kofta-veg-indian-recipe>

Ingredients:

- 3/4 pound potato about one large potato, peeled and chopped into 1-inch pieces
- 3/4 cup carrot peeled and chopped
- 7 3/4 tablespoons frozen peas
- 7 7/8 tablespoons chickpea flour
- 2 tablespoons cashews ground
- 1 handful coriander finely chopped, makes about 2-3 tablespoons
- 1/2 teaspoon salt or to taste
- 1/2 teaspoon turmeric
- 1/2 teaspoon ground cumin
- 1/4 teaspoon fresh ground black pepper
- 1 tablespoon coconut oil
- 1 teaspoon cumin seeds whole
- 1 inch ginger peeled and finely chopped, makes around 1-2 teaspoons
- 1 yellow onion or medium white, diced finely
- 1/2 jalapeno finely chopped, or pinch of cayenne
- 1 can chopped tomatoes
- 2 tablespoons cashews ground*
- 1 can light coconut milk
- 1 cup water or as needed
- 1 handful coriander finely chopped
- 1/2 teaspoon masala tikka, or garam masala
- 1/2 teaspoon turmeric
- 1/2 teaspoon salt or to taste
- 1/4 teaspoon ground coriander
- 1/4 teaspoon black pepper