

Malaysian Mushroom Korma

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-mushroom-recipe>

Ingredients:

- 1 tablespoon vegetable oil
- 1 onion large, thinly sliced
- 2 cloves garlic minced
- 1 teaspoon ginger grated
- 2 tablespoons cilantro optional
- 1 1/2 teaspoons Garam Masala
- 1/2 cup vegan yogurt
- 1/4 cup coconut milk
- 24 ounces mushrooms shiitake, portabella, crimini, oysters are all wonderful. Chop or slice the mushrooms according to your preference...
- 2 medium potatoes cubed
- 1 lemon
- 4 shallots or 1 medium red onion, chopped
- 6 cloves garlic chopped
- 1 inch ginger piece, chopped
- 1 tablespoon peppercorns
- 1 tablespoon fennel seeds
- 1 teaspoon cumin seeds
- 1 teaspoon coriander seeds
- 2 teaspoons cayenne optional -- if you can't tolerate too much heat, leave this out because the peppercorns and the garam masala will...

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 59 grams
3. Fat: 9 grams
4. Fiber: 8 grams
5. Protein: 14 grams
6. SaturatedFat: 3.5 grams

7. Sodium: 50 milligrams

8. Sugar: 7 grams

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