



Zucchini & Parsnip Moghlai

Difficulty
Easy

Serves
4



Ingredients

- 1 jar (400 ml) Patak's Korma Cooking Sauce
- 2 medium parsnips, chopped
- 2 medium zucchini, chopped
- 2 tbsp. vegetable oil
- 1 medium onion, chopped
- 2 tbsp. cream (optional)
- 1 tbsp. fresh cilantro, chopped

Instructions

Chop parsnips and zucchini. Steam until just tender. Heat the oil in a large frying pan. Sauté the onions until translucent. Add the parsnips and zucchini. Shake the jar of Patak's Korma Cooking Sauce and stir into the vegetable mixture. Bring to a boil, cover and simmer for 15 minutes until chicken is cooked through. Stir in the cream just before serving (optional). Serve over rice or with chapattis.

