

Classic Curries

Virtual Workshop

Ingredients



PRODUCE

- yellow onion
- ginger root, fresh
- garlic
- jalapeño
- cilantro

DAIRY

- ghee or unsalted butter
- whole milk yogurt

PROTEIN

- boneless, skinless chicken breast or thighs
- **vegetarian substitute** will be confirmed closer to the event date (*paneer cheese, firm tofu, mushrooms, cauliflower, chickpeas, potatoes or a combination may be used in this recipe*)

SPICES

- cumin seeds
- cinnamon, ground
- cumin, ground
- turmeric
- garam masala
- cayenne pepper

PANTRY

- canola or vegetable oil
- kosher salt and black pepper
- silvered almonds
- basmati rice
- whole-wheat flour

CANNED GOODS

- tomato paste
- crushed tomato, canned
- coconut milk

Required ingredients (recipe serves 2) will be delivered to your home on the day before the workshop.



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