

"It's hard to forget someone who gave us so much to remember."



Juanita Walton (Mrs. Roy Jay)
May 19, 1954 – April 12, 2016

Always in remembrance

Roy Jay Enterprises LLC /
Las Vegas- New York- Miami

FOOD

Vegetarian Korma



Ingredients:

- 1 1/2 tablespoons vegetable oil
- 1 small onion, diced
- 1 teaspoon minced fresh ginger root
- 4 cloves garlic, minced
- 2 potatoes, cubed
- 4 carrots, cubed
- 1 fresh jalapeno pepper, seeded and sliced
- 1 1/2 tablespoons curry powder
- 3 tablespoons ground unsalted cashews
- 1 (4 ounce) can tomato sauce
- 2 teaspoons salt
- 1 cup frozen green peas
- 1/2 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 1 cup heavy cream
- 1 bunch fresh cilantro for garnish

This is an easy and exotic Indian dish. It's rich, creamy, mildly spiced, and extremely flavorful. Serve with naan and rice.

Directions:

1. Heat the oil in a skillet over medium heat. Stir in the onion, and cook until tender. Mix in ginger and garlic, and continue cooking 1 minute. Mix potatoes, carrots, jalapeno, cashews, and tomato sauce. Season with salt and curry powder. Cook and stir 10 minutes, or until potatoes are tender.
2. Stir peas, green bell pepper, red bell pepper, and cream into the skillet. Reduce heat to low, cover, and simmer 10 minutes. Garnish with cilantro to serve.



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