

Second Grade

Each recipe serves 12. Second grade should make 12 recipes
(144 servings)

Pork Kheema with Peas

4 Tbs. 5	Oil
1 Large	Onion, finely chopped
4 Tsp.	Ground Coriander
4 Lbs.	Ground Pork
¼ Cup	Medium Curry Paste
1 14 oz.	Tomato Puree
2 Boxes	Grape Tomatoes, cut in half
4 Tbs.	Brown Sugar
2 Cups	Boiling Water
½ Cup	Whole milk plain yogurt
2 Bags	Frozen Baby Peas, thawed

- **Heat a large sauté pan, add the oil then the onion, pork and coriander. Cook 4-5 minutes until the pork and onions are lightly brown.**
- **Add curry paste, tomato puree, cut grape tomatoes and the sugar, stir for 3-4 minutes then add the boiling water.**
- **Bring to a boil and simmer uncovered for about 10 minutes or until the meat is tender and cooked through and the liquid is absorbed.**
- **Take off heat and add the yogurt and the thawed peas.**
- **Cool and refrigerate. Bring the Kheema to lunch room in a disposable container on Thursday, March 11th at drop-off.**

***Spices and curry paste will be available at the front desk after March 1st**