

# **Kindergarten**

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

## **Pork Kheema with Peas**

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

- **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 uncovered and simmer for about 10 minutes or until the meat is tender and cooked through and the liquid is reduced.**
- **Take off heat and add the yogurt and the thawed peas.**
- **Cool and refrigerate. Bring the Kheema to the lunch room in a disposable container on Thursday, March 11<sup>th</sup> at drop-off.**

**\*Spices and curry paste will be available at the front desk after March 1<sup>st</sup>**