

Turban Chopsticks

Rogan Josh

Rogan Josh is a thick aromatic Indian curry paste, filled with spice flavours of clove, cumin, paprika and bay leaves. Slow cook this dish together with lamb, beef, chicken or vegetables and natural yogurt for the meal fit for a king!

- ✓ Product of Australia 260g
- ✓ No Artificial Preservatives, Colours or Flavours
- ✓ 100% Vegetarian
- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ Mild Chilli

Dip

- Add to yoghurt or sour cream or just eat as is with warm Turkish bread or naan bread.

Marinade

- Use for chicken, fish, beef, lamb or paneer skewers.
- Add 1 cup of yoghurt to one jar Turban Chopsticks Rogan Josh paste along with 1kg meat. Marinate for ½ hour and BBQ until tender.

Curry

Serves: 8 hungry tummies

How to:

1. Heat a saucepan on medium heat. Add 1kg beef, lamb or fish and sauté for 5-8 minutes, until meat is par-cooked and golden brown.
2. Add 1 jar of Rogan Josh, 1 cup water and 2 cups of mixed veggies (eggplant, zucchini, potato etc).
3. Bring dish to boil, then simmer for 45-60 minutes, until meat and veggies are cooked. This dish can be cooked over the stove, in the oven or in a slow cooker.

Great served with Turban Chopsticks Royal Festival Briyani Rice and Jewelled Mung and chilli pappadums.

Easy options

- Marinate red meat, rogan josh and yoghurt and bbq.

Other Recipe Ideas

- Lamb Rogan Josh
- Rogan Josh with Grilled Paneer
- Slow Cooked Beef Rogan Josh
- Homemade Pizzas with Lamb + Josh

