

Creamy Makhani Pasta



Prep Time

Cook Time
19 min

Step 1 (7 min)

Step 2 (2 min)

Step 3 (7 min)

Step 4 (3 min)

Ingredients

1. 2 cups IY butter chicken curry (gravy only)
2. 1/2 cup fresh cream
3. 1 cup zucchini, sliced
4. 1 cup broccoli florets
5. 1 cup bell peppers, sliced
6. 1/2 cup olives
7. 3 cups cooked pasta (your choice)
8. 1/4 cup grated Parmesan cheese
9. Salt and pepper to taste
10. Fresh basil or cilantro for garnish (optional)

Instructions

Cooking Vegetables

- 1 In a large pan, add 1 cup of sliced zucchini, some olives, and 1 cup of sliced bell peppers to the pan. Cook until the vegetables are tender, about 7 minutes.



Adding Fresh Cream

- 2 Stir in 1/2 cup of fresh cream into the vegetable mixture and mix well.



Adding the gravy and pasta

- 3 Add 2 cups of butter chicken curry gravy over medium heat, then toss in 3 cups of cooked pasta. Add salt and pepper to taste.





Serving

- 4 Sprinkle 1/4 cup of grated Parmesan cheese over the pasta. Garnish with fresh basil or cilantro if desired. Serve hot.



Make this recipe Instantly Yours

Made with our

Butter Chicken Curry