

# Korma Stuffed Pita



Prep Time  
5 min

Cook Time  
13 min

Step 1 (3 min)

Step 2 (5 min)

Step 3 (2 min)

Step 4 (3 min)

Step 5 (1 min)

## Ingredients

1. 2 cups IY korma curry
2. 4 pita pockets
3. 1 cup paneer
4. 1 cup fresh lettuce, chopped
5. 1 medium tomato, diced
6. 1 medium onion, finely sliced
7. 1/2 cup tzatziki, tahini, or yogurt sauce
8. Fresh cilantro for garnish (optional)

## Instructions

### Warming the Pita

- 1 Warm 4 pita pockets in a toaster or on a skillet until soft and pliable.



### Stuffing the Pita

- 2 Carefully open each pita pocket and stuff with 1/2 cup of korma curry.



### Drizzling with Sauce

- 3 Drizzle each pita with 2 tablespoons of tzatziki, tahini, or yogurt sauce. Garnish with fresh cilantro if desired.





#### Adding Fresh Vegetables

- 4 Add chopped lettuce, diced tomato, and sliced onion into each stuffed pita pocket.



- 5 A delicious and convenient meal featuring pita pockets stuffed with flavorful korma, fresh vegetables, and a drizzle of your favorite sauce.



### Make this recipe Instantly Yours

Made with our

## Korma Curry