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Mouthwatering Prune, Portobello Mushroom Rice Curry

If time isn't on your side, but you're after a delicious curry, then you've come to the right place. I specialize in super fast curries – the reason being that I love the spice, the aroma, the flavour and the creative challenge. This particular aroma dances in your head, and all you need to accompany it are some crunchy popadoms,

and a small red and green Indian-style salad. This is a sort of Indo-Moroccan fusion – it's a fast curry, and I love it!

Serves 4

INGREDIENTS

2 cups of basmati rice, rinsed and drained (preferably soak it for a couple of hours first)

a little oil (coconut or olive)

1 clove garlic, cut into slithers

2 medium/large portobello mushrooms, chopped into small pieces

1½ tsp hot or medium curry powder

1 mushroom stock cube, dissolved in a cup of hot water

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Share 1 tsp turmeric powder

vegan burger of your choice, grilled and then processed in a processor (this will yield a mince of its own)
place the 'mince in a bowl'

jumbo prunes, chopped

cups (500 mL) spring water

¼ cup (250 mL) vegan milk – I used nut, but you can use soya or any other non-dairy

1 Tbsp agave syrup, or other sweetener of your choice

1 cup chopped pecan nuts, for garnish (please don't omit)

a handful of chopped fresh coriander, for garnish

METHOD

1. Fry the garlic and mushrooms together for a few minutes in a large non-stick pan.
2. Then add your uncooked rice, mix for a minute or so, then stir in the curry powder and mushroom stock – cover and allow to simmer for a couple of minutes.
3. Next add the turmeric, the minced burger and the jumbo prunes. If the mixture is on the dry side, add the cup of water at this point. Cover, and allow to cook for around 10 minutes.
4. Now add the remaining ingredients, and taste the rice, to be sure it's cooked . The mixture should have a nice creamy consistency, not a dry one. Also taste it for salt.

5. Once it's ready, garnish with the chopped pecan nuts and coriander, and remember to serve with the salad and popadoms. Bon Appétit.

RED & GREEN SALAD

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cherry tomatoes, or baby zenguli tomatoes, chopped

small onion, finely chopped

handful of coriander, finely chopped

– 4 inches of cucumber, chopped into small pieces

ress with a little olive oil, cider vinegar, salt and crushed pepper

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These are free recipes for your pleasure – all we ask in return is that you take a few moments to leave us a constructive comment !

suitable for vegans, vegetarians and meat-eaters alike

Save



Kama Sutra Curry

Mamma's Greek Style
Orzo with Mushrooms



24 COMMENTS



Barbara Sherwood

January 12, 2013 at 5:21 pm

I'm making this tonight!



Miriam

January 13, 2013 at 12:42 pm

Hi there Barbara and welcome here. I look forward to your feedback on this curry – enjoy !



Christine Alam

January 22, 2013 at 2:33 am

This looks wonderfully delicious—do you think it could be made with brown rice—I was thinking I could throw in cooked rice at the end? This is my first visit to your site—I am looking forward to exploring!



Miriam

January 22, 2013 at 6:08 am

Christine Hi there and welcome here. I am delighted that you have found my blog and hope you enjoy browsing through the category section of my blog (on the right hand side margin of my homepage). Yes, you can substitute the rice to brown rice, even basmati rice if you wish. I very much look forward to your future comments on my blog and best wishes your

way in the meantime !



Karen

January 27, 2013 at 12:21 am

This is on my list for this weeks dinner! It looks amazing! Thanks again Miriam xx



Miriam

January 27, 2013 at 12:11 pm

Hi there Karen, glad to know and look forward to your feedback as and when. 😊



Michael (from Facebook)

February 22, 2013 at 10:49 am

Shared on Facebook! 😊

This would be a pleasant surprise to serve the family for dinner! 😊



Miriam

February 22, 2013 at 2:39 pm

Thanks Michael, I have to agree with you on that one. 😊



rose marmara

February 24, 2013 at 10:07 am

I like this recipe. I would like to know if you can omit the vegan burger

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Miriam

February 24, 2013 at 11:55 am

Rose Hi there and welcome here. Sure if you wish to omit it do – I cannot vouch 100% for how it will turn out, as it does need something else with it instead if so, increase the nuts to a cup and a half and roast them first, that should do the trick. Enjoy and let me know how it goes as and when !



Baroness Tabitha

February 27, 2013 at 6:02 pm

Someone already asked about brown rice, but the question that begs to be answered is this: would black rice, or forbidden rice be a good substitute for white rice in this recipe? This looks totally delicious, by the way! 😊



Miriam

February 27, 2013 at 9:11 pm

Hi Tabitha – hope you enjoy this dish with any rice that takes your fancy. I think that black rice would be too rich and dense though ! Best wishes. 😊



Gary Loewenthal

February 28, 2013 at 6:59 am

Made this tonight – delicious! Very nice blend of flavors! I didn't have prunes but I had dates and those worked well.

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Miriam

February 28, 2013 at 11:47 am

Hi there Gary, so glad you made and enjoyed this rice dish. I am sure the dates worked well and I hope you enjoy other recipes from here. I look forward to your future comments on my blog and best wishes your way in the meantime. 😊



Jeanie

August 27, 2013 at 4:18 pm

Hi!

I LOVE all of your dishes so far. Going to fix this one tomorrow night for dinner, but do I cook the rice b/4 or does it cook in step two?



Miriam

August 27, 2013 at 5:45 pm

Jeanie Hi and thanks for that. Pre-soak the rice for a short time if you can, and then drain it and add it uncooked as per instructions from that point onwards. Let me know how it all goes as and when.



Jeanie

August 29, 2013 at 9:26 pm

Thank you for the quick response! This dish is absolutely wonderful!
Thank you for your website; I'm soooo glad to find good vegan food!

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Miriam

August 29, 2013 at 10:45 pm

You are most welcome dear Jeanie, it's my pleasure ! 😊



tyson

September 21, 2013 at 7:48 am

Best vegan recipe site on the net thank you.



Miriam

September 21, 2013 at 11:01 am

Tyson, how very kind of you to say so, thank you ! 😊



Wynter

October 18, 2013 at 9:44 pm

This is the first recipe I've tried and it was so delicious ! even my family polished off the lot (they don't normally!) If you enjoy rice (specifically curry dishes), this would be a great one to start with!



Miriam

October 19, 2013 at 12:56 pm

Wynter Hi there and thanks for letting me know. I hope that you and your family continue to enjoy as many of my recipes as you are willing to prepare for them ! Best your way in the meantime and I look forward to your future comments on my blog ! 😊

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Elise

November 12, 2013 at 12:54 pm

Will make this dish today again <3 cant wait <3



Miriam

November 12, 2013 at 8:00 pm

Hope you enjoy it Elise, let me know as and when. Cheers your way ! 😊