

Chicken Korma

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This traditional mid-North Indian recipe is unforgettable when cooked from scratch. Try serving this creamy, mild curry with a sprinkle of toasted flaked almonds, some tasty pilau rice and a peshwari naan. Serve this as a main course or serve a small amount of the korma as a starter.

Ingredients:

2 large chicken breasts, skinned and chopped into chunks
1 large onion
1 garlic clove
4 tbsp. chicken stock
4 tbsp. double cream
4 tbsp. natural yoghurt
2 tbsp. ground almonds
2 tbsp. vegetable oil
250g tinned chopped tomatoes
1/2 tsp. each ground cinnamon, ground ginger, chilli powder, ground turmeric and white pepper

Directions:

1. Finely slice and chop the onion and finely chop the garlic clove.
2. Heat the oil in a frying pan and cook the onion, chicken and garlic together on a low heat until the chicken has cooked through and no pink remains.
3. Sprinkle over all of the spices and fry for a minute or so. Turn the heat up to medium and add the tomatoes and chicken stock.
4. Once simmering, stir in the ground almonds, double cream and yoghurt and simmer very slowly for another 4 minutes or so.

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