



Chicken Korma

A delicious fusion of spices, all blended together to create a seriously tasty chicken curry

Serves: 4

Prepare: 15 Minutes

Cook: 30 Minutes

Difficulty: Easy

Ingredients

- 800g [organic chicken breast](#)
- 2 large brown onions, sliced
- 500ml plain yoghurt
- 200ml double cream
- 2tbsp ground turmeric
- 2tbsp garam masala
- 1tbsp mild chilli powder
- 4 garlic cloves, grated
- 2tbsp fresh ginger, grated
- 6 cardamon pods
- 100g almonds
- 2tbsp ghee
- rice (to serve)

Method

1. Lay the chicken breasts on a flat surface and cut them into 1-inch cubes. Transfer the meat into a bowl and cover with 250g yoghurt, turmeric, chilli powder, garam masala, garlic and ginger. Combine the ingredients together and let the chicken marinate for around 1 hour (overnight for best results)
2. To make the sauce, slice the onions and add them to a frying pan with some ghee. Allow the onions to soften before adding the cardamon pods and almonds. When the pods become fragrant, remove the pan from the heat and let the onions cool. Transfer the onions, almonds, cardamom pods and 250ml yoghurt to a food processor and blitz until smooth. Reserve until you are ready to cook (can be stored in the fridge for a few days)
3. Remove the chicken from the fridge and bring it to room temperature. Place a frying pan over medium heat and add 1 tbsp of ghee before adding the chicken. Brown the chicken all over before adding the sauce and cream. Mix everything together and gently simmer for 30 minutes
4. Serve hot and garnish with fresh coriander