

Chicken Korma



Chicken Korma is a popular North Indian dish in which mildly spiced chicken is simmered in a nutty, creamy gravy and topped with dried fruits and nuts.



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Included in your kit



Ginger &
Garlic Mix



Chicken



Dry Masala



Shahi Paste



Cashew Paste



Cream



Cilantro



Nuts &
Raisins



Chili Paste
(Optional)

From your kitchen



Pan w/ Lid



Spatula



Measuring Cup

Ingredients: Chicken (thighs), Onions, Cashews, Cream, Peanuts, Raisins, Canola Oil, Cilantro, Garlic, Ginger, Cumin (seeds), Turmeric Powder, Garam Masala, Salt, Coriander (ground), Kashmiri Chili, Cardamom (Green), Cinnamon (ground), Cloves, Coriander (seeds), Star Anise, Bay Leaves, Cardamom (Black), Mace, Peppercorn (Black), Peppercorn (White), Rose Petals.

Allergens: Dairy, Peanuts, Tree Nuts

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Instructions

1



Heat nonstick pan on low heat and add oil mixture from #1. Stir until golden brown (around 30 sec).

Optional: Add chili paste to desired spice level.

2



Increase flame to medium heat. Add chicken from #2 and stir for 1-2 min.

3



Add dry masala from #3 and stir until chicken is coated in masala (around 30 sec). Then, add onion paste from #4 and cook for 1-2 min.

4



Add $\frac{3}{4}$ cup of water and stir for 1 min. Let cook for 4-6 min, letting the gravy boil and thicken. Stir occasionally.

5



Reduce flame to low heat. Add cashew paste from #5 and stir for 2-3 min. Then, add cream from #6 and mix into the gravy. Cover with lid and let sit for 1 min.

6



Add cilantro from #7 and nuts & raisins mixture from #8 for garnish and serve.