

Chicken Korma (Curry Chicken)



Prep Time: 30 minutes. Cook Time: 45 minutes. Total Time: 1 hour and 15 minutes. Serves: 6-8 people

Ingredients:

Chicken Breast/Tenders (cubed): 3 pounds
Onions: 3 large ones. Cut in half and then sliced thin.
Cooking Oil or Ghee (clarified butter): 3 cooking spoons
Yogurt: 12 ounces
Ground Cayenne Pepper: 1 or 1.5 teaspoons
Salt: 1 or teaspoon (or a little more)
Ground Coriander: 2 teaspoons
Tomato: 2 large ones (chopped small)
Peppercorns: 12
Cloves: 12
Green Cardamom: 2
Cinnamon Stick: 2
Ginger: 1 teaspoon (fresh, chopped small)
Garlic: 1 teaspoon (fresh, chopped small)
Cilantro: 2 Tablespoons (chopped)
Water: 2-3 cups

Chicken Korma (Curry Chicken) continued...

Procedure:

- 1) Fry the onions on medium high heat in oil or ghee until deep golden brown.
- 2) Add tomatoes and all the ground up spices and fry until it becomes a paste. Make sure it does not burn.
- 3) Add the chicken and fry for 5-7 minutes until the chicken pieces turn white.
- 4) Add enough water to cover the chicken. Add the remaining whole spices and cover the pan with a lid. Cook on medium heat for about 15 minutes until the chicken is thoroughly cooked.
- 5) Add yogurt and turn down the heat to low. Cook for another 5 minutes.
- 6) Turn off the burner, sprinkle the cilantro on the chicken. Place the lid back on the pot and let the chicken sit for 5-10 minutes before serving.

Optional: After turning off the burner (step #6), add a quarter teaspoon of powdered "Garam Masala" for added flavor and spice if you like!