

Steve's Chicken Korma



Rated: ★★★★★

Submitted By:
Stephen

Prep Time: 15
Minutes

Cook Time: 20
Minutes

Ready In: 35
Minutes

Servings: 4

"Always a favorite, this version of the classic chicken dish from North India is made fragrant and flavorful with a tantalizing sauce of spices, garlic, tomatoes, ground almonds, heavy cream and yogurt."

INGREDIENTS:

2 tablespoons cooking oil	1 clove garlic, minced
1/2 teaspoon ground ginger	1 cup chopped canned tomatoes
1/2 teaspoon chili powder	2 skinless, boneless chicken breast halves - cubed
1/2 teaspoon ground cinnamon	1/4 cup chicken stock
1/2 teaspoon ground turmeric	2 tablespoons ground almonds
1/2 teaspoon ground white pepper	1/4 cup heavy cream
1 large onion, chopped	1/4 cup plain yogurt

DIRECTIONS:

1. Heat the oil in a large skillet over medium heat. Combine the ginger, chili powder, cinnamon, turmeric, and pepper; stir into the hot oil and cook for 5 seconds. Add the onion and garlic; stir and cook until onions become transparent, about 7 minutes. Stir in the tomatoes and chicken, and cook until chicken is no longer pink, 5 to 8 minutes.
2. Combine the chicken stock with the chicken-onion mixture; stir and cook 3 minutes. Stir in the almonds, cream, and yogurt; continue cooking 2 to 4 minutes.

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