

Korma Curry with Rice & Naan



Prep Time:

15 minutes



Total Time:

40-45 minutes



Serves:

Serves 4 - 5

About the Recipe

Introducing a delicious and aromatic Korma dish that is perfect for those who enjoy a mild and creamy curry. This recipe serves 4-5 people, making it an ideal choice for a family meal or dinner party. The Korma spice blend adds a depth of flavour that will impress your guests and have them asking for seconds.



METHOD

1. Heat the vegetable oil in a large pan over medium heat. Add the onions and cook until they are soft and golden brown, about 10-12 minutes.
2. Add the garlic and ginger, and cook for another 2 minutes, stirring constantly to prevent burning.
3. Add the Korma spice blend and cook for 1 minute, or until fragrant.
4. Add the diced chicken to the pan, and cook until the chicken is no longer pink on the outside, about 5-7 minutes.
5. Stir in the ground almonds, yoghurt, double cream, raisins/sultanas (if using), and salt. Bring the mixture to a simmer, then reduce the heat to low and cover the pan. Cook for 20-25 minutes, stirring occasionally, until the chicken is cooked through and the sauce has thickened.
6. Serve the Korma over steamed basmati rice or with naan bread, and garnish with fresh coriander.

INGREDIENTS

- 1kg chicken, diced
- 2 large onions, finely chopped
- 4 cloves of garlic, minced
- 1 tbsp ginger, minced
- 150g natural yoghurt
- 150g double cream
- 100g ground almonds
- 50g raisins or sultanas (optional)
- 2 tbsp Korma spice blend
- 2 tbsp vegetable oil
- 1 tsp salt
- Fresh coriander, for garnish