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Posted on 17 September 2012  
*by Terry Sequeira*

## Chicken Korma

## Ingredients

1 chicken, 2in. pieces ginger  
2 onions  
2 garlic cloves  
2 green chilis  
1tbsp. Coriander seeds  
6 cardomom cloves, whole  
1 cinnamon stick, whole  
4fl oz. oil  
8oz. Yoghurt  
Fresh corriander for garnish

## Preparation

- 1 Grind 1 onion, ginger, garlic, green chilis and coriander seeds into a paste
- 2 Spread the paste onto the chicken and set aside for 1 hour
- 3 Heat oil and fry the remaining onion, sliced, add the remaining spices and fry for a while
- 4 Add yoghurt a little at a time, cover and cook on a gentle heat until the chicken is cooked through
- 5 Serve hot garnished with corriander.

## Cooks Note

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