



Posted on 10 October 2012

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Chicken Korma



Ingredients

1kg chicken (cut into medium size pieces)
1 cup yoghurt
1/2 cup oil
Coriander leaves - chopped for garnishing
Salt to taste
FOR GRINDING:
2 medium onions
1/2 tsp turmeric powder
2 cloves garlic
2 inch piece fresh ginger
2 green chillies
1 tbsp coriander seeds
6 cardamom pods
1 cinnamon stick

Preparation

- 1 Wash the chicken, drain off the water and then apply a little salt and turmeric powder to the chicken.
- 2 Grind to a paste the onion (just one), ginger, garlic, green chillies and the coriander seeds.
- 3 Apply the paste on the chicken and leave aside for 1 hour.
- 4 Then heat the oil and fry the other sliced onion - along with whole spices and the marinated chicken.
- 5 Allow the chicken to fry for a while.
- 6 Then lower the gas and add the yoghurt a little at a time - and mix well.
- 7 Cover and cook on low-medium heat till the chicken is cooked.
- 8 Sprinkle with coriander leaves and serve hot.
- 9 Delicious to have with pulao or white basmati rice.

Cooks Note