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Easiest Korma Ever



Ingredients

1 Onion, chopped
Oil, margarine, butter or ghee for frying
4 chicken breasts

For the paste
1 Teaspoon cardamon seeds
6 tablespoons (small tub) p yoghurt
2 tablespoons mango chutney
4 garlic cloves or 2 teaspoons garlic powder
2 teaspoons turmeric
1teaspoon chilli
2 teaspoons garam masala
1 teaspoon salt
1 can coconut milk

Preparation

- 1 Fry 1 onion chopped up till soft in a little oil or teaspoon butter/marg/ghee.
- 2 Make a paste in the food processor with the following
- 3 1 Teaspoon cardamon seeds
- 4 6 tablespoons (small tub) p yoghurt
- 5 2 tablespoons mango chutney
- 6 4 garlic cloves or 2 teaspoons garlic powder
- 7 2 teaspoons turmeric
- 8 1teaspoon chilli
- 9 2 teaspoons garam masala
- 10 1 teaspoon salt
- 11 1 can coconut milk
- 12 chop up four chicken breasts, put all together in pan and cook chicken through, gently bubbling for 20 minutes.
- 13 This makes the basic korma, and is fine to eat as it is. You can, if you choose to, add shredded coconut, sultanas, chopped apple, chillies, cream.. anything really that you like in a curry. You can make this curry with only veg, or shrimps or any white fish.

Cooks Note

This recipe is by far the easiest Korma I have ever made, korma is a favourite in our house, we particularly like the ones you can buy in the ready meals section in ASDA, Tesco etc in the UK (I know.. normally - me being a foodie, I would never consider buying convenience food, but it is yummy...although I expect that this would not be commonly eaten by Indian people) . In an attempt to replicate this kind of chicken korma I have made some in the past with hugely complicated ingredient and methods, one time I made onion paste, nut paste and two kinds of curry paste... nightmare! And it still wasn't exactly what I wanted.
