

Indian Chicken Korma

RECIPE

INGREDIENTS

- 6 chicken thighs boneless and skinless
- 2 tablespoons tomato paste
- 1 tablespoon sized piece of fresh ginger peeled
- 2 cloves garlic
- 1 tablespoon garam masala
- 1/4 teaspoon crushed red pepper
- 1/2 teaspoon paprika
- 1 teaspoon ground cardamom
- 1/2 teaspoon kosher salt
- 1/2 teaspoon turmeric
- 1/2 cup almonds
- 3/4 cup greek yogurt
- 1 tablespoon canola oil
- 3 tablespoons butter
- 1 yellow onion diced
- 1/4 cup heavy cream

YIELDS: 4 SERVINGS

PREP TIME: 20 MINUTES

COOK TIME: 25 MINUTES

TOTAL TIME: 45 MINUTES

DIRECTIONS

This is the Recipe and Directions for the Korma Curry (sauce), prepare rice to be served with the Korma.

1. Cut the chicken thighs into small 1 1/2 to 2 inch chunks and put them in a large bowl.
2. Add the tomato paste, ginger, garlic, garam masala, crushed red pepper, paprika, cardamom, salt, turmeric and almonds into a food processor on high speed until completely smooth.
3. Add the mixture to the bowl with the chicken along with the yogurt and mix well.
4. Cover and refrigerate for 1-2 hours.
5. Add the canola oil and butter to a large cast iron skillet or heavy skillet on medium high heat.
6. Add the onions and cook for 5-7 minutes, or until just caramelized.
7. Add in the chicken and cook for 12-15 minutes or until the chicken is cooked through.
8. Add the heavy cream to the skillet and mix well, cooking for an additional 3-4 minutes.
9. Serve Korma ovetop of rice.
10. Enjoy with our Signature Series 2020 Viognier or your favorite Hawk Haven wine!