

# CHICKEN KORMA

by Michael Walsh

This is my mom's recipe. She recommended I use it in the cookbook. It is my favourite dinner. It's a brilliant recipe to use if you are having a family party as kids and adults love it, you can double it to make a big batch, it is easy to make and it freezes really well. It is delicious served with fluffy, steamed rice.

## SERVES 10

- 10 chicken fillets, diced
- 750ml water
- 2 chicken stock cube
- 100ml cooking oil
- 2 onions, peeled and finely diced
- 2-3 garlic cloves, peeled and crushed
- 2 tsp finely chopped fresh ginger
- 2 tsp salt
- 25g white sugar
- 1 ½ tsp ground turmeric powder
- 1 tsp chilli powder
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp garam masala blend
- ½ green chilli pepper, deseeded and chopped
- 75g crushed tomato passata
- 200g block of "Amaizin" creamed coconut, chopped into large cubes
- 40g low-fat natural yoghurt

### to finish

- 200ml cream (optional)
- handful fresh coriander, chopped

1. Chop the chicken fillets into cube-sized pieces.
2. Place a large, heavy-bottomed pot over a medium heat and add in the water, stock cubes and oil to the pot. Once the stock cubes have dissolved, add in the chicken and then add in all the rest of the ingredients – except the cream and fresh coriander.
3. Cook for 30 minutes, stirring occasionally.
4. After 30 minutes, check that the chicken pieces are completely cooked through, if not give them another 5 minutes cooking time or until completely cooked through.
5. To finish, add the cream (optional) and fresh coriander and simmer gently for a further 5 minutes.
6. Serve with fluffy steamed rice.

