



Chicken Korma

Servings	8 servings
Prep Time	0 hours, 20 minutes
Cook Time	0 hours, 40 minutes

Summary

Creamy and spicy, this dish is Indian comfort food at our house. Gathering the spices together is the hardest part, but once you have them on hand, you can put this exotic meal together in an hour. For Indian spices, I usually go to the small grocery near Taste of India, which I describe [**here*\(http://www.localdish.net/posts/hot_deals\)*](http://www.localdish.net/posts/hot_deals):http://www.localdish.net/posts/hot_deals.

Ingredients

- 1/4 cup cashew halves
- 1/4 cup boiling water
- 3 cloves garlic, peeled
- 1 (1/2 inch) piece fresh ginger root, peeled and chopped
- 3 Tablespoons vegetable oil
- 2 bay leaves, crumbled
- 1 large onion
- 1 teaspoon ground coriander
- 1 teaspoon garam masala
- 1 teaspoon turmeric
- 2 teaspoons cumin
- 1 1/2 teaspoons chili powder (or more or less to taste. We like it spicy!)
- 3 skinless, boneless chicken breast halves - diced
- 4 small red potatoes, scrubbed and chopped into 1/2-inch pieces
- 6 small to medium carrots, peeled and sliced
- 1/4 cup no-salt-added tomato sauce
- 1 cup low-sodium chicken broth
- 1/2 cup heavy cream
- 1/2 cup plain yogurt
- 1 cup frozen peas, thawed
- 1 teaspoon cornstarch, mixed with equal parts water

Instructions

1. Place cashews in a small bowl, and pour the boiling water over nuts. Set aside for 15 to 20 minutes. Place garlic and ginger in food processor and blend until smooth; set aside.
2. Heat oil in wok over medium heat. Cook the bay leaves in hot oil for 30 seconds. Stir in onion, and cook until soft, about 3 to 5 minutes. Mix in garlic/ginger paste, and season with coriander, garam masala, cumin, turmeric, and chili powder. Stir in chicken, and cook for about 3-5 minutes.
3. Stir in potatoes and carrots. Pour in tomato sauce and chicken broth. Cover, reduce heat, and simmer for 20-25 minutes, stirring occasionally.
4. Meanwhile, place the cashews, along with the water in which they were soaked, and the cream and yogurt into food processor. Process until smooth.
5. Stir the cashew mixture into the chicken and onions. Simmer for 15 minutes, stirring occasionally. Add the peas. Stir in the cornstarch mixture, and continue cooking for 1 to 2 minutes.

Sources

Adapted from All Recipes -
<http://allrecipes.com/Recipe/chicken-korma-ii/detail.aspx>

Related Recipes

Week of Curry: Chicken Korma - http://www.localdish.net/posts/week_of_curry_chicken_korma