

To add chicken to your **Kerala-Style Vegetable Korma**, you can follow these steps for preparing and incorporating the chicken:

Preparing the Chicken:

1. **Choose the Chicken**: Use boneless, skinless chicken thighs or breasts, as they cook quickly and absorb flavors well.
2. **Marinate (optional)**: You can marinate the chicken with a bit of yogurt, turmeric, salt, and some garam masala for at least 30 minutes. This adds flavor and helps tenderize the meat.
3. **Cooking the Chicken**:
 - Before following the original recipe, heat some oil or ghee in a separate pan.
 - Add the chicken pieces (cut into bite-sized pieces) and sauté until browned on the outside and mostly cooked through, about 5-7 minutes. You don't need to fully cook the chicken at this stage since it will continue to cook with the korma sauce.

Incorporating the Chicken into the Korma:

1. After you cook the onions, garlic, ginger, and spices as per **Step 1** of the original recipe from your PDF [oai_citation:1,Kerala-Style Vegetable Korma.pdf](<file-service://file-P1s6cLbmh8443z8VnMaz3F9K>), add the partially cooked chicken to the pot.
2. Stir the chicken to coat it in the spice mixture and cook for another 2-3 minutes.
3. Proceed with **Step 2** of the recipe, adding the vegetables and coconut milk (or heavy cream if substituting) to the pot along with the chicken.
4. Allow the chicken to finish cooking as the korma simmers. The chicken should be cooked through and tender in about 10 minutes.
5. Finish the recipe as instructed, topping with garam masala and cilantro.

By following these steps, the chicken will absorb the korma flavors without becoming overcooked. Enjoy your chicken korma with rice, roti, or naan!