**Chicken Korma**

Ingredients

* 1lb chicken pieces
* 1 large onion
* 1 cup yoghurt
* 6 tbls canola oil
* 1 tbls minced garlic
* 1/2 tbls minced ginger
* 1 tsp salt
* 1 tbls ground coriander
* 1/2 tsp paprika
* 1/4 tsp turmeric
* 1/4 tsp garam masala
* 1 cup water
* Lemon juice to taste

Directions

1. Slice onion and fry until deep golden brown
2. Blend onion in blender with a little water
3. Add chicken and all spices to oil and brown
4. Add the blended onion back
5. Add yogurt and continue stirring
6. When boiling, add water, cover and cook on low for 30 mins
7. Add freshly squeezed lemon juice to taste and serve!