



Chicken korma

LPrep: 10 mins
Cook: 25 mins

Easy



Serves 4

[Alternatives](#)[Complete the dish](#)[Slow-cooker chicken korma](#)
 230 rating[Afghan-style chicken korma](#)
 4 ratings[Saffron chicken korma](#)
 12 ratings

Ingredients

- 1 onion, chopped
- 2 garlic cloves, roughly chopped
- thumb-sized piece ginger, roughly chopped
- 4 tbsp korma paste
- 4 skinless, boneless chicken breasts, cut into bite-sized pieces
- 50g ground almonds, plus extra to serve (optional)
- 4 tbsp sultanas
- 400ml chicken stock
- 1/4 tsp golden caster sugar

Method

- Step 1** Put 1 chopped onion, 2 roughly chopped garlic cloves and a roughly chopped thumb-sized piece of ginger in a food processor and whizz to a paste.



150g pot 0% fat Greek yogurt

small bunch coriander, chopped

Step 2 Tip the paste into a large high-sided frying pan with 3 tbsp water and cook for 5 mins.



Step 3 Add 4 tbsp korma paste and cook for a further 2 mins until aromatic.



Step 4 Stir 4 skinless, boneless chicken breasts, cut into bite-sized pieces, into the sauce.



Step 5 Add 50g ground almonds, 4 tbsp sultanas, 400ml chicken stock and ¼ tsp golden caster sugar.



Step 6 Give everything a good mix, then cover and simmer for 10 mins or until the chicken is cooked through.



Step 7 Remove the pan from the heat, stir in a 150g pot Greek yogurt and some seasoning, then scatter over a small bunch of chopped coriander and more ground almonds, if using. Serve with brown or white basmati rice.

