

CHICKEN KORMA CURRY

Tender pieces of chicken simmered in a rich, creamy sauce. This flavourful curry is a classic favourite, perfect for the whole family.

NORMAL | 10 MINUTES | 25 MINUTES | 4 SERVES

Ingredients

- 2 Tablespoon Olive Oil
- 1 Large Onion, Diced
- 80 grams Sharwood's Korma paste
- 600 grams Chicken, Diced
- 400g Coconut Milk
- 100ml Double / Thickened cream
- 15g Cornflour

Instructions

1. Heat 2 tbsp oil in a deep frying pan.
2. Gently fry 1 large diced onion until soft.
3. Stir in 80g Korma paste and 600g of diced chicken. Fry for 3-4 minutes whilst stirring until the chicken is sealed.
4. Add 400g of coconut milk and bring to the boil and gently simmer for 15 minutes until the chicken is cooked through.
5. Add 100ml of double cream and 15g of cornflour and simmer for a further 2 minutes.
6. Serve with Sharwood's flame baked naans and mango chutney.

Top Tips

- Vary the amount of paste to create a milder/spicier version.
- This recipe works well with beef or prawns.