



Chicken Korma (Kabuli Korma)

Difficulty
Easy

Serves
4



Ingredients

- 1 jar Patak's Korma Cooking Sauce
- 2 tbsp. vegetable oil
- 1 medium onion, chopped
- 1 lb chicken, diced
- 2 tsp. cracked black pepper
- 2 tbsp. double cream
- 2 tbsp. fresh cilantro leaves, chopped
- 1 tbsp. flaked almonds, toasted

Instructions

Heat the oil in a pan. Add the onions and sauté for 2 minutes. Stir in the chicken and sauté for another 3 minutes until the meat is sealed. Shake the jar of Patak's Korma Cooking Sauce, then add to the meat. Add the cracked black pepper, bring to a boil then simmer for 20-25 minutes until the chicken is cooked through. Stir in the cream and half the cilantro. Serve on a bed of rice with naan bread, garnished with the remaining cilantro and toasted almonds.

