

ପାର୍ସି ଚିକିନ ଏଫ୍ରିଡ୍ ପଟାଟୋ କର୍ମା ମାସାଲା



Method

In a pan heat the butter. Add the onion and fry until soft.

Add the **Parsee Chicken and Fried Potato Korma Masala** and fry gently for 1 minute until aromatic.

Add the chicken pieces to the pan and seal on high heat stirring well.

Add the tomatoes and stir, frying until the tomatoes become soft.

Add the Greek yoghurt/sour cream and stir well, lower the heat and simmer covered until the chicken is tender.

Salt the curry to taste. Add the fried potatoes to the Korma and cook until done.

Serve with rice.

This curry can be cooked with lamb and roasted vegetables.

Ingredients

60g butter

300g finely chopped onion,

35g [Mudgeeraba Spices Parsee Chicken and Fried Potato Korma Curry Masala](#)

1.25kg pieces of boneless chicken

200g finely chopped ripe tomatoes

1 1/2 cups Greek style yoghurt or sour cream

salt to taste

15 new potatoes, fried

