

# south indian chicken korma masala



## Method

Heat the ghee in a pan and add the onion, garlic and ginger and fry gently until the onions become golden.

Add the **South Indian Chicken Korma Masala** to the pan and on low heat fry gently until aromatic.

Turn the heat back up to high and add the chicken sealing the meat well. Add the water and bring to the boil, add the coconut cream, salt and lemon/lime juice and cook uncovered until the chicken is tender and the gravy has reduced and thickened until the desired consistency.

Garnish with fresh coriander and serve hot with rice.

This curry can be cooked using lamb and/or roasted vegetables such as pumpkin, carrots, onions, sweet potatoes or parsnips. Roast these in the oven until done. Pre-prepare your curry and drop them in at the last minute.

Warm through and serve.

## Ingredients

60g ghee/oil,  
200g onion finely chopped,  
1 tbsp garlic paste,  
1 tbsp ginger paste,  
**35g [Mudgeeraba Spices South Indian chicken Korma Masala](#)**  
1kg small chicken pieces,  
1 1/2 cups water,  
1 cup coconut cream,  
salt to taste,  
Juice of 1/2 lemon or lime,  
1/2 cup finely chopped fresh coriander.

