

Chicken Korma

Rich and creamy Chicken Korma recipe with aromatic spices, cashews, and yogurt. This authentic Indian curry is perfect with naan or basmati rice.

30 min

PREP

1h

COOK

1h 30min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 chicken meat
- 1 cup plain yogurt
- 1 tbsp sunflower oil
- 2 onion
- 3 clove garlic
- 1 tbsp flour
- 3 tbsp heavy cream
- 3 cup water
- 3 clove
- 1 tsp cardamom powder
- 1 tbsp cumin
- 1 tbsp cilantro (coriander)
- 1 tsp turmeric
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper
- 1 bay leaf
- 1 pinch saffron
- 1 tsp fresh root ginger

Instructions

1 **Marinate the chicken**

Cut 4 chicken breasts into 1-inch chunks and place in a bowl. Add 1 cup yogurt, 1 teaspoon salt, and mix until chicken is completely coated. Cover and refrigerate for at least 30 minutes or up to 4 hours.

2 **Prepare aromatics**

Finely chop 2 onions and mince 3 cloves garlic. Heat 3 tablespoons oil in a large heavy-bottomed pan over medium heat until shimmering, about 2 minutes.

3 Add chopped onions to the hot oil and cook for 8-10 minutes, stirring occasionally, until golden brown and softened. Add minced garlic and 1 tablespoon ginger paste, cooking for 1 minute until fragrant.

4 **Toast spices**

Add 1 teaspoon each of turmeric, garam masala, and ground coriander, plus 1 teaspoon chili powder to the pan. Stir constantly for 30 seconds until spices are fragrant and well combined with the onion mixture.

5 Pour in 3 cups chicken stock and add 3 cardamom pods and 1 bay leaf. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes until slightly reduced.

6 **Cook the chicken**

Add marinated chicken along with all the yogurt marinade to the simmering sauce. Stir gently and cook for 15-18 minutes, stirring occasionally, until chicken is cooked through and reaches an internal temperature of 165°F (74°C).

7 **Finish the sauce**

Stir in 1 tablespoon tomato paste and 1 tablespoon cashew butter until well combined. Add 1 pinch saffron and 1 teaspoon sugar, then simmer for 3-4 minutes until sauce thickens slightly and coats the back of a spoon.

8 Remove cardamom pods and bay leaf from the pan. Taste and season with salt as needed. Serve immediately over basmati rice, garnished with fresh cilantro if desired.

Tips

Marinate the chicken for at least 2 hours or overnight for maximum tenderness - the yogurt's natural enzymes break down tough fibers.

Toast whole spices like cardamom and cumin seeds before grinding for deeper, more complex flavors that elevate the entire dish.

Soak cashews in warm water for 15 minutes before blending to achieve an ultra-smooth, restaurant-quality sauce texture.

Cook onions slowly and patiently until deeply golden - this creates the sweet, caramelized base that gives korma its signature flavor depth.

Add cream at the very end and keep heat low to prevent curdling - remove from heat completely when incorporating dairy ingredients.

Strain the sauce after blending for professional smoothness, pressing solids through the mesh to extract maximum flavor.

Adjust consistency with warm water or chicken stock rather than cold liquid, which can cause the sauce to seize and separate.

Garnish with toasted cashews, fresh cilantro, and a drizzle of cream for an elegant restaurant-style presentation.