



MEDIUM

For this curry you will need:

1 Craving Curries Chicken Korma Kit

<i>4 chicken breasts</i>	<i>150ml full-fat natural yoghurt</i>
<i>3 tablespoons of oil</i>	<i>2 garlic cloves</i>
<i>2 medium onions</i>	<i>4 green chillies</i>
<i>200ml of chicken stock</i>	<i>fresh coriander leaves</i>
<i>1 teaspoon salt</i>	<i>150ml water</i>

If this curry is too spicy more yoghurt can be added to the finished dish.

The heat in this dish can be controlled by the amount and type of chillies used

Method

1. Crush 2 cloves of garlic and place in 150ml of water to obtain a garlic infusion
2. Dice the chicken breast
3. Puree the onions and green chillies. Heat the oil and fry the pureed mixture on a medium heat for 10-15 minutes.
Add the contents of your **Spice Bag** followed by the chicken, garlic infusion and yoghurt. Simmer for 10 minutes with a lid on the pan.
4. Add the chicken stock & salt (now is a good time to remove the cloves, cardamoms and cinnamon stick from the curry).
Simmer over a gentle heat until the chicken is cooked and the required consistency of gravy is achieved.
5. Before serving, sprinkle with the coriander leaves.