

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.