

Chicken Korma

Yield: 4 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/taste-of-india-white-chicken-korma-recipe>

Ingredients:

- 1 pound chicken thighs boneless and skinless, cut into small bite size pieces
- 1/2 cup tomato passata or crushed tomatoes or tomato sauce
- 3 cloves garlic
- 1 teaspoon ginger fresh, crushed
- 1 tablespoon Garam Masala
- 1 teaspoon turmeric
- 1 teaspoon paprika sweet
- 1 teaspoon coriander
- 1/2 teaspoon salt or to taste
- 1/2 cup almonds or cashews
- 3/4 cup greek yogurt
- 1 tablespoon olive oil
- 2 tablespoons butter unsalted
- 1 medium onion chopped
- 1/2 cup heavy cream

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 165 milligrams
4. Fat: 50 grams
5. Fiber: 4 grams
6. Protein: 27 grams
7. SaturatedFat: 19 grams
8. Sodium: 580 milligrams
9. Sugar: 6 grams

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