

# The Korma Chicken

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-chicken-piri-piri-recipe>

## Ingredients:

- 2 1/4 pounds chicken bone-in, skin-on, cut into large chunks
- 1/2 teaspoon ground turmeric
- 5 tablespoons plain yogurt
- 2 teaspoons ginger minced
- 2 teaspoons garlic minced
- 2 teaspoons Garam Masala
- 1/2 teaspoon chili powder more if you want it hotter
- 1 tablespoon salt
- 4 tablespoons ghee or butter
- 3 large onion about 250g
- 12 cashew nuts
- 5 tablespoons plain yogurt
- 8 pieces cloves
- 6 pieces green cardamom pods crushed
- 2 teaspoons cumin seeds
- 3 15/16 inches cinnamon stick
- 6 3/4 tablespoons water
- 1/2 teaspoon black pepper
- 1 teaspoon ground coriander
- 2 bay leaves
- 2 Bird's eye chili green, slit
- 1/2 teaspoon Garam Masala
- 1 handful coriander leaves chopped

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 165 milligrams
4. Fat: 19 grams

5. Fiber: 3 grams
6. Protein: 53 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1990 milligrams
9. Sugar: 5 grams

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