

Creamy Indian Chicken Curry (Murgh Korma)

Yield: 7 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-indian-korma-green>

Ingredients:

- 2 pounds boneless, skinless chicken thighs and breasts, cut into 2? chunks
- 1 tablespoon minced ginger plus one 2? piece, peeled and sliced
- 1 tablespoon minced garlic plus 3 cloves, thinly sliced
- 1 tablespoon fresh lemon juice
- kosher salt to taste
- 1/4 cup blanched almonds
- 1/4 cup raw cashews
- 1 tablespoon poppy seeds
- 3/4 cup canola oil
- 1 tablespoon black peppercorns
- 2 teaspoons fennel seeds
- 12 rose petals dried, optional
- 3 pods green cardamom
- 2 whole cloves
- 1 bay leaf
- 1/2 stick canela
- 3 yellow onions large, thinly sliced
- 3 serrano chiles green, stemmed and minced
- 1 teaspoon ground turmeric
- 1/2 teaspoon paprika
- 1 cup plain yogurt
- 6 tablespoons heavy cream
- cooked rice for serving

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 13 grams

3. Cholesterol: 110 milligrams
4. Fat: 40 grams
5. Fiber: 3 grams
6. Protein: 32 grams
7. SaturatedFat: 8 grams
8. Sodium: 290 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy Creamy Indian Chicken Curry (Murgh Korma) above. You can see more 20 recipe for indian korma green Experience flavor like never before! to get more great cooking ideas.