

# Norse Munch!

## Chicken Korma

**Creamy, spiced Chicken Korma is the stuff dreams are made of**

**Portions** 4

### Ingredients

2 tbsp	Oil
400g	Diced Chicken
1	Clove Garlic - finely chopped
1 large	Onion - chopped
½ tsp	Ground Ginger
½ tsp	Chilli Powder
½ tsp	Ground Cinnamon
½ tsp	Ground Turmeric
½ tsp	Ground White Pepper
250g	Tinned Chopped Tomatoes
4 tbsp	Chicken Stock
4 tbsp	Double Cream
4 tbsp	Plain Yoghurt
	Coriander to garnish

### Method

1. Heat oil in a frying pan and fry chicken, garlic and onion until chicken is cooked through. Cut open a small piece to test that it is no longer pink.
2. Season with ginger, chilli powder, cinnamon, turmeric and white pepper and set the heat to medium. Mix in the tomatoes and chicken stock. Return to a simmer.
3. Stir in cream and yoghurt, and then cook gently for 2-4 minutes.
4. Garnish with coriander.

**Serve on a bed of rice**



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**Munch!**