

# Chicken Korma

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## **Ingredients**

1/2 cup almond slices or slivers  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
1/2 teaspoon ground cardamom  
1 teaspoon cayenne pepper  
1 teaspoon paprika  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
2 tablespoons vegetable oil  
1 medium onion, finely diced  
2 cloves garlic, minced  
2 teaspoons minced or grated ginger  
1 1/2 pounds boneless, skinless chicken thighs or breasts, cut into 1-inch cubes  
1 1/2 cups plain yogurt  
1 dried bay leaf  
2 teaspoons light brown sugar  
1/2 teaspoon salt, plus more if needed  
1/8 teaspoon freshly ground black pepper  
1 tablespoon chopped cilantro (if needed)

## **Directions**

Grind 1/2 of the almonds in a spice grinder or with a mortar and pestle, reserving the other half until Step 4.

In a small bowl, combine the ground almonds, cumin, coriander, cardamom, cayenne pepper, paprika, cinnamon, and cloves.

Heat the vegetable oil in a large skillet (14" is ideal) or Dutch oven over medium-high heat. Add the onion and sauté until translucent and golden, about 5 minutes. Add the garlic and ginger and cook for another minute. Add the chicken and sauté, stirring occasionally, until it's mostly white, about 2 minutes. Add the almond-spice mix and stir to coat the chicken and onions.

Add the yogurt, bay leaf, and brown sugar and allow the chicken to simmer for another 3 to 4 minutes, until the chicken is fully cooked and the sauce has thickened. Add the salt and pepper and adjust with more salt if needed. Transfer to a serving dish, garnish with the remaining almond slices and chopped cilantro, and serve.