

Indian Korma Curry

Ingredients

- 1 packet Indian Korma Curry SpicePaste©
- 450g (1 lb) de-boned chicken meat, cut into bite-sized pieces
- 1 tbsp vegetable oil
- 1 large onion, finely chopped
- 220ml (1 cup) water
- 2 tbsp double cream, coconut cream or yogurt
- 2 tbsp almond flakes or crushed cashew nuts as garnish

Preparation

1. Heat oil in non-stick saucepan on medium heat. Add onion and SpicePaste©; stir fry for two minutes.
2. Add meat; stir fry for three minutes. Stir in water and bring to the boil.
3. Reduce heat, cover and simmer for 15 minutes or until cooked. Stir occasionally.
4. Remove from heat and stir in cream or yogurt before serving. Garnish. Serve hot