

for the
little onesfresh
veggies

Papadums

Chicken, Sauce, Rice
& Yoghurt

Chicken Korma Curry



35 Minutes



4 Servings



Chicken

Creamy and full of flavour, this Chicken Korma Curry is a family-friendly classic. Served with basmati rice and crispy papadums, it's a comforting dinner everyone will love!

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FROM YOUR BOX

BASMATI RICE	300g
BROWN ONION	1
GREEN CAPSICUM	1
TOMATOES	2
DICED CHICKEN BREAST	600g
KORMA CURRY PASTE	1 sachet
COCONUT MILK	400ml
ALMOND MEAL	25g
PAPADUMS	1 packet

FROM YOUR PANTRY

oil for cooking, ground cumin, ground cardamom

COOKING TOOLS

saucepan, large pan

Want to spice it up? Try adding fresh chilli, chilli flakes or a pinch of garam masala at the end!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the RICE

Place **basmati rice** in a saucepan and cover with **600ml water**. Bring to a boil, cover, then reduce heat to low. Cook for 10–15 minutes or until water is absorbed.

tip Use a rice cooker if you have one!



4. SIMMER the CURRY

Season with **1 tsp cumin** and **1/2 tsp cardamom**. Stir then add in **curry paste**, **coconut milk** and **almond meal**. Stir to combine, reduce heat to medium and simmer (un-covered) for 10 minutes or until chicken is cooked through.



2. PREPARE the VEGGIES

Peel and dice **brown onion**. Chop **green capsicum** and **tomatoes**.

tip You can serve the capsicum and tomatoes fresh if preferred!



5. PREPARE the PAPADUMS

Meanwhile, cook the **papadums** according to the packet instructions.



3. COOK CHICKEN & VEGGIES

Heat a large frypan with **oil** over medium-high heat. Add **chicken** and cook for 3–4 minutes until lightly golden. Add prepared vegetables and cook for 4–5 minutes until softened.

tip Add any other veggies such as zucchini, sweet potato or beans!



6. FINISH AND SERVE

Serve chicken korma with basmati rice and crispy papadums.

tip Top with yoghurt to cool things down, or some fresh coriander or a squeeze of lime for extra zing!