Product Spotlight: Turban Chopsticks

Passionate about supporting our local farmers and producers - turban chopsticks is our go-to supplier for quick-to-make and delicious Indian-style meals!

1 Chicken Korma

A quick chicken kofta using Turban Chopstick's brand new Korma paste (WA made!). Served with delicious chapati breads and a dollop of yoghurt.

🕐 20 minutes   🍴 4 servings   🍗 Chicken

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Serve with rice!

If you like your curry served over rice – go for it! You can reduce the amount of potatoes instead.

FROM YOUR BOX

DICED CHICKEN THIGH FILLETS	600g
BROWN ONION	1
BABY POTATOES	600g
GREEN CAPSICUM	1
KORMA PASTE	1 jar
CHOPPED TOMATOES	400g
CHAPATI BREADS	1 packet
ALMOND MEAL	1 packet (40g)
CORIANDER	1/2 packet *
NATURAL YOGHURT	1 tub

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan with lid, frypan

NOTES

For a milder flavour you can stir through yoghurt just prior to serving.

No gluten option – chapati breads are replaced with papadums. Cook as per packet instructions. Cooking them in the microwave requires less oil.

Veg option – chicken thigh fillets are replaced with 2 packets of paneer cheese. Dice and cook in a frypan with oil over medium-high heat for 3-4 minutes, turning until golden. Remove and set aside. Return at last step to heat through.

1. SEAL THE CHICKEN

Heat a large pan with **oil** over high heat. Add chicken thighs and cook until sealed and golden all around. Dice and add onion.

2. SIMMER THE KORMA

Quarter baby potatoes and slice capsicum. Add to pan with korma paste, **1/2 jar water** and tinned tomatoes. Simmer, covered, over medium heat for 15 minutes or until potatoes are tender.

3. WARM THE BREADS

Warm chapati breads in a dry frypan. Place in a clean kitchen towel as you go to keep warm.

4. ADD THE ALMOND MEAL

Add almond meal to korma and stir to combine. Season korma with **salt and pepper** to taste (see notes).

5. FINISH AND SERVE

Top korma with chopped coriander and a dollop of yoghurt. Serve with breads.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**