

Coconut Chicken Korma

Calories: 145 kcal

Servings: 2

Time: 0 Mins

Ingredients

- 2.00 tsp ABC Butter (or almond butter)
- 200.00 g Chicken Thigh
- 0.50 tsp Chilli Flakes
- 200.00 g Coconut Cream (canned)
- 0.50 cup Coriander (fresh)
- 1.00 tsp Coriander Powder
- 1.00 tsp Cumin Powder
- 6.00 leaves Curry Leaves (fresh or dry)
- 1.00 tsp Curry Powder
- 2.00 tsp Extra Virgin Olive Oil
- 2.00 clove Garlic (crushed)
- 2.00 tsp Ginger
- 30.00 g Mushrooms (chopped)
- 1.00 tsp Paprika Powder
- 1.00 whole Red Onion (finely chopped)
- 2.00 tsp Salt (to taste)
- 2.00 leaves Silverbeet (chopped)
- 2.00 tsp Tomato Paste
- 1.00 tsp Turmeric Powder
- 50.00 ml Water

Instructions

1. Heat olive oil in a pan, add curry leaves and cook for 2 minutes until fragrant.
2. To the pan, add red onion, crushed garlic, ginger, and all spices; coriander powder, curry powder, turmeric, cumin, paprika and chilli flakes. Combine and cook on low to medium heat making sure spices don't burn.
3. Chop chicken thighs into bite size pieces. Add chicken to the pan and increase to a medium/high for approx. 5 minutes, stirring as the chicken cooks.

4. Add the tomato paste and ABC butter. Stir to combine.
5. Pour in coconut cream and water. Stir to combine and let it simmer for another 5-7 minutes until the curry thickens.
6. Add chopped silverbeet and mushrooms. Season with salt.
7. Garnish with fresh coriander and lime wedges.
8. Serve with cauliflower rice.
9. Cauliflower Rice:
10. Grate cauliflower. Cook in a pan for 4 minutes on high heat with a splash of olive oil, squeeze of lime and salt to taste.