

Awadhi Chicken Korma

Ingredients

- 3 lbs skinless, boneless chicken thighs, cubed
- salt & pepper to taste
- 2 Tbsp ginger paste, divided
- 2 Tbsp garlic paste, divided
- 2 tsp garam masala, divided
- 2 tsp Kashmiri chili powder, divided
- 1 tsp ground turmeric
- 1 cup plain yogurt
- 2 onions, thinly sliced
- 5 Tbsp ghee, divided
- 20 cashews
- 2 Tbsp poppy seeds
- 1/2 cup warm milk
- 2 Tbsp cream
- 1/4 cup tomato paste
- 1 Tbsp dried fenugreek leaves
- 1 tsp ground cumin
- 1/2 tsp nutmeg
- 6 white cardamom pods
- 1 15 oz can coconut milk
- 2 Tbsp kewra water (optional)
- 1 Tbsp chopped fresh mint leaves.

Directions

Place chicken cubes in a large bowl. Season with salt & pepper, 1 Tbsp each garlic and ginger pastes, 1 teaspoon each garam masala, turmeric and chili powder. Add the yogurt and mix well. Cover and refrigerate for an hour.

Meanwhile, melt 2 Tbsp ghee over medium heat in a saute pan. Add sliced onions and cook, stirring occasionally, until golden brown. Let cool. Puree and set aside.

Also meanwhile, soak the cashews and poppy seeds together in the warm milk for 45 minutes. Strain. Using a blender or mini-chopper, puree the cashews and poppy seeds. Add the cream and puree again. Set aside.

Heat the remaining 3 Tbsp ghee in a large pot over medium-high heat. Remove chicken from marinade and add to the pot. Cook until most of the remaining marinade has boiled off. Bring heat down to medium low.

Add the tomato paste and the remaining teaspoon of chili. Mix well and cook for a minute. Stir in the onion puree. Add the cashew mix and stir. Add the remaining tablespoon of garlic paste

and ginger paste and teaspoon of garam masala. Add the fenugreek leaves, cumin, nutmeg and cardamon pods. Season with salt to taste.

Add the can of coconut well and bring to a boil. Turn heat down to low and simmer, uncovered, for about 15 minutes or the chicken is cooked through, stirring occasionally. Taste and adjust seasoning. Add the kewra water and ground mint and serve.