

## Chicken Korma with Saffron (Taste.com.au)

Serves 6



### INGREDIENTS:

90g (1/3 cup) Greek-style natural yoghurt	60g (1/4 cup) korma curry paste
1 teaspoon garam masala	100 mg saffron threads (soaked previous 24-hou
800g chicken thigh fillets, cut into 4cm pieces	60ml (1/4 cup) vegetable oil
2 brown onions, finely chopped	125ml (1/2 cup) pouring cream
1 tablespoon vegetable oil, extra	55g (1/3 cup) raw cashews
50g (1/4 cup) raisins	12 fresh curry leaves

### METHOD

- **Step 1** - Combine the yoghurt, curry paste, garam masala and saffron in a large glass or ceramic bowl. Add the chicken and turn to coat. Cover with plastic wrap. Place in the fridge for 30 minutes to marinate.
  - **Step 2** - Heat the oil in a large saucepan over medium-high heat. Add the onion. Cook, stirring, for 5 minutes or until golden.
  - **Step 3** - Stir in the chicken. Reduce heat to low. Simmer for 5 minutes. Add the cream and simmer for 5 minutes or until the chicken is cooked through and the sauce thickens. Season with salt.
  - **Step 4** - Meanwhile, heat the extra oil in a large frying pan over medium-low heat. Add cashews, raisins and curry leaves. Cook for 1-2 minutes or until the cashews are golden and the raisins are plump.
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- **Step 5** - Transfer the curry to a serving dish. Top with cashew mixture to serve.

