

Parsee chicken cashew nut korma curry

Method	Ingredients
<p>In a pan heat the ghee. Add the onion, ginger, garlic and green chillies and fry until soft and golden.</p> <p>Lower the heat and add the Parsee Chicken and Cashew Nut Korma Masala and fry well for 1 minute.</p> <p>Add the chicken to the pan and seal the meat on high heat stirring well.</p> <p>Add the water to the pan stirring well and bring to the boil.</p> <p>Add the coconut cream or Greek yoghurt, cashew nuts and salt.</p> <p>Cook Simmering with the pan covered until the chicken is tender and the liquid has reduced.</p> <p>Serve hot garnished with fried potatoes.</p> <p>This curry is excellent cooked with beef and lamb also.</p>	<p>45g ghee/butter 200g finely chopped onion 1 tbsp ginger paste 1 tbsp garlic paste, 6 finely chopped green chillies/capsicum, 25g Parsee Chicken and Cashew Nut Korma Masala 1kg chicken fillets, cut into small pieces, 1 cup water, 1 cup coconut cream or Greek style yoghurt, 50g crushed cashew nuts salt to taste, 250g fried potatoes.</p>

