

Chicken Shahi Korma

Author: Pinch of Yum, inspired from multiple sources including [The Best Indian Cookbook](#), [Celebration Generation](#), my favorite local [Indian Restaurant](#), and YouTube videos

Serves: 12

Ingredients

Recipe Ingredients:

- 2 lbs. chicken breasts
- 1 2-inch piece ginger
- 8 cloves garlic
- 2 tablespoons lemon juice
- 3 tablespoons oil, divided
- 1 onion, minced
- 3 tablespoons tomato paste
- 1 cup half and half
- 1½ cups Greek yogurt
- 16 oz paneer, cubed
- ¾ cup golden raisins
- ½ cup cashews
- ½ cup chopped cilantro
- 1 teaspoon salt

Korma Sauce Ingredients:

- ½ cup cashews pieces
- 1 cup chicken broth (more to thin the sauce later)
- ¼ cup oil
- 1 tablespoon honey
- 2 teaspoons garam masala
- 1 teaspoon cinnamon
- 1 teaspoon turmeric
- 1 teaspoon ground coriander
- 1 teaspoon hot pepper flakes
- 1 teaspoon black peppercorns
- ½ teaspoon fenugreek seeds (if you can't find them, just skip em)
- ½ teaspoon cumin

Instructions

1. Cut the chicken breasts into small cubes. Puree the ginger, garlic, lemon juice, and 2 tablespoons of olive oil in a food processor, adding a little water if necessary. Pour over the chicken, stir, and refrigerate to marinate while you prep the rest of the recipe.
2. Puree all the sauce ingredients in a food processor until very smooth. Set aside.
3. Heat 1 tablespoon oil in a large pot over medium heat. Add the onions and saute for 5 minutes. Add the chicken and the tomato paste. Saute until fragrant and browned.
4. Add the korma sauce base, yogurt, half and half, paneer, raisins, cashews, and salt. Taste and adjust to your liking. Simmer for as long as you can before eating so the flavors can develop. Add extra water or chicken broth to thin out the sauce to your desired consistency since it will thicken up a little bit. Serve over basmati rice or with naan. It's sooooo goood.

Recipe by Pinch of Yum at <http://pinchofyum.com/chicken-shahi-korma>

