

Korma (Main title)

This classic Chicken Korma recipe uses Patak's Spice Paste - which is a delicate blend of spices with coconut - along with a rich blend of other wonderful flavours and is sure to be a hit with the whole family. (Subtitle)

Ingredients

- 390g (1 1/2 cups) Greek-style natural yoghurt
- 140g (1/2 cup) Patak's Korma Curry Paste
- 8 (about 2.2kg) large chicken thigh cutlets, (excess fat trimmed)
- 1 tbsp vegetable oil
- 2 brown onions, halved, thinly sliced
- 2 large ripe tomatoes, coarsely chopped
- 100g baby spinach leaves
- 1/2 cup fresh coriander leaves

Method

1. Combine the yoghurt and curry paste 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.
2. Heat the oil in a stockpot or heatproof casserole dish over medium-high heat. Add the onion and cook, stirring, for 5 minutes or until golden.
3. Add the chicken and stir to combine. Reduce heat to low. Simmer, covered, turning chicken occasionally, for 30 minutes. (Don't let the sauce boil, or the curry will curdle.). Stir in the tomato. Cook, uncovered, stirring occasionally, for 30 minutes or until chicken is tender and sauce thickens. Add the spinach. Cook, stirring, for 1-2 minutes or until just wilted.
4. Place the chicken curry in a large serving bowl. Top with coriander leaves.