

# Chicken Korma

Serves: 2 – 3

Preparation Time: 10 minutes

Cooking Time: 30 to 40 minutes

## Ingredients:

1 lb bone-in chicken – cut in big chunks

1 tablespoon ginger – grated or finely chopped

1 tablespoon garlic – crushed or finely chopped

1/2 teaspoon turmeric powder

1 teaspoon white vinegar

2 tablespoon oil

Whole spices – 2" cinnamon, 4 cardamom, 3 cloves, 1 star anise, 1 big bay leave, 4 peppercorns

Salt to taste

Ground black pepper to taste

2 tablespoons water



## Directions:

1. In a pot, combine all ingredients and mix well.
2. Cover the pot with lid and cook on very low heat.
3. Chicken will produce enough water on its own. Cook until all water has evaporated and chicken has cooked through.
4. Serve with Daal and steam rice.