

New & Improved Bombay House Chicken Coconut Kurma

Yield: 6 serves | Cook: 1 min | Source: northandmouth.com

A month or two ago I updated my Bombay House Chicken Tikka Masala recipe (from my old Blog over at Mattawamum) using the suggestions that I got from my readers, and thought I would make a new and i...

Ingredients

- 1 Ingredients
- 1 lb Chicken Thighs/breasts
- 1 {for the marinade}
- 1 cup plain yoghurt
- 1 tsp salt
- 1 tsp coriander
- ½ tsp cayenne/red pepper
- 1 tsp tumeric
- 2 tsp garam masala
- 2 tsp cumin
- 2 tsp Methi powder (ground fenugreek)
- 1 tsp cinnamon
- 1 tbsp brown sugar
- 1 {for the sauce}
- 2 tbsp butter
- 1 small onion (diced)
- 1 tbsp garlic (minced)
- 1 tsp lazy ginger
- 1 tsp tumeric
- 1 tsp methi powder
- 1 cayenne pepper: (omit for mild (.5 tsp for medium, 1 tsp hot)
- 2 tsp garam masala
- 1 ½ tsp salt
- 2 tsp ground coriander
- 3 tbsp brown sugar
- 1 15 oz can chopped tomatoes
- 1 15 oz can coconut milk
- 1 heavy whipping cream (1.5 cups mild (1 cup medium,.5 cup hot)
- 1 cashew nuts (about.75 cup)
- 1 golden raisins (about.5 cup)
- 1 cilantro and white rice to serve



Instructions

Directions:

1. 1. Cut the chicken into 1" pieces. Place in a ziploc bag with all the other marinade ingredients and set in the fridge until ready to use (anywhere from 2-24 hours).
2. In a pan over medium high heat, add a little olive oil and cook the chicken in two batches for 4-5 minutes on either side until no longer pink in the center. Set the chicken aside.
3. Melt the butter in a high-sided pan. Add the garlic and onion and cook for 1 minute.
4. Add the spices: ginger, turmeric, cayenne, garam masala, salt, methi, cinnamon, and coriander. Stir for 1 minute.
5. Add canned tomatoes and coconut milk, then add the sauce to a blender, and blend until smooth. Return the sauce to the pan and cook 10 minutes to thicken. Add the chicken, cream, brown sugar, cashews and golden raisins, stir and cook 1-2 minutes to heat through.
6. Serve with white rice, mango chutney, naan and garnish with fresh cilantro.