



Korma Curry
RECIPE

Korma Curry



Cooking time 25 mins
Preparation time 15 mins
Serves 4

Whether you're on the lookout for a dinner for two or a winning meal for the family. This Korma Curry is delicate in flavour and a heartwarming dinner.

Ingredients

- 1 ROYCO© Korma Chicken Curry Wet Cook-In Sauce
- 2 Tbsp Oil
- 500g Chicken Cubes
- 1 Chopped Onion
- 1 Tbsp Garlic & Ginger
- 2 tsp Tomato Paste
- 400ml Canned Coconut milk
- 100ml Water

Vegetarian

Replace the chicken with 3 cups of mixed, chopped vegetables, like potatoes, cauliflower, carrots, peas and bell peppers.

Family Friendly

To cool down the spiciness of a curry for your kids, add an extra dash of cream or dollop of yoghurt.

Method

1. Heat oil in a large frying pan and fry onion and chicken until lightly browned.
2. Add the minced garlic & ginger and tomato paste and fry for 2 minutes
3. Mix contents of packet of Royco© Korma Chicken Curry Wet Cook-In Sauce
4. with coconut milk and cold water, and pour over the chicken mixture.
5. Bring to the boil, then reduce heat and simmer covered for 20min stirring occasionally.

Recipe Tags

[Curry Sauce](#), [Chicken](#), [Curry](#), [Light Meal](#)

Related Recipes



Butter Chicken

Cooking time

45 mins

Preparation time

10 mins



Traditional Cape Malay Chicken Curry

Cooking time

30 mins

Preparation time

20 mins



Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins



Stir Fried Curried Beef, Rice and Greens

Cooking time

10 mins

Preparation time

10 mins



Shake and Bake Butter Chicken

Cooking time

45 mins

Preparation time

10 mins



Homestyle Lamb Curry

Cooking time

30 mins

Preparation time

20 mins



Thai Green Curry

Cooking time

20 mins

Preparation time

15 mins



Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins



Chicken Tikka Masala

Cooking time

35 mins

Preparation time

15 mins



Butter Chicken Curry

Cooking time

25 mins

Preparation time

15 mins

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