

## Chicken Korma

### Ingredients

Weight	Ingredients
25 g	curry powder, mixed flavours
65 g	coconut (desiccated)
200 ml	evaporated milk
1000 g	chicken, light meat, raw
500 g	onions
135 ml	vegetable oil
975 ml	organic semi-skimmed milk
135 g	plain flour
10 g	turmeric
5 g	vegetable bouillon



### Method

1. Mix curry powder, turmeric, coconut and half of the evaporated milk in to a paste
2. Mix chicken in to the paste and leave to marinate for an hour
3. Fry the onions in oil until soft then add the chicken and marinade
4. Cook over high heat until chicken is cooked
5. Add flour and mix in over the heat
6. Stir in milk
7. Add the remaining evaporated milk

Notes: garnish with chopped fresh coriander

### Servings

Population Group                      Servings from recipe

Juniors, 7-10 yrs

20