



# Recipes

## Chicken korma curry

A lovely mild curry that the whole family can enjoy as a mid week treat.

Serves 4-6

### Ingredients



- 1 tbsp oil
- 2 onions, peeled and chopped
- 2 tbsp korma or mild curry powder\*
- 2 tsp turmeric\*
- 200ml water or tinned coconut milk
- 650g or around 8 boneless chicken thighs, skin and excess fat removed, cut into bite size pieces
- 100 ml low fat Greek yoghurt\*
- 1 handful sultanas\*
- Basmati rice/naan bread\*

### Method

1. Place the oil in a pan and heat the chicken in the slow cooker - heat on high for a few minutes.
2. Add the onions, curry powder, turmeric, water and chicken to the slow cooker. Cook on low for 6 hours, or high for 3 hours, until the sauce is thickened and golden.
3. In the last 15 minutes add the yoghurt and sultanas.
4. Serve with the rice or naan\*.

\*May contain or is one of 14 common allergens