



Yield: Serves 4-6

# Murgh Shahi

## Korma

Tender Chicken in a Mild Yogurt Gravy

### Ingredients:

- 2 lbs Boneless/Skinless Chicken\* (**Murgh**) - washed, patted dry, and cut into 1 ½-2 inch cubes
- 1 large Onion (**Pyaz**) – fine diced
- 4 large cloves Fresh Garlic (**Leh-sun**) – crushed
- 1 ½ inch piece Fresh Ginger (**Adrak**) – rough chopped
- 1 Cup Plain Yogurt (**Dahi**)
- ¾ Cup Heavy Cream (**Malai**)
- 4 Green Cardamom Pods (**Choti Elaichi**) – lightly crushed
- 3 Tbs Ghee
- 2 Tbs Tomato Paste
- 2 Tbs Cashew Paste (**Kaju**) - soak roasted/unsalted cashew nuts in water for 30 min then grind
- 2 tsp **Garam Masala**
- 2 tsp Turmeric Powder (**Haldi**)
- 1 tsp Kashmiri Chile Powder OR Paprika (**Kashmiri Mirch/Deghi Mirch**)
- 1 tsp Coriander Seeds (**Dhania Saabut**) - roasted and ground into a powder
- 1 tsp Fenugreek Seeds (**Dana Methi**) - roasted and ground into a fine powder
- ½ tsp Cumin Seeds (**Jeera**) – roasted and ground into a fine powder
- 4 Black Peppercorns (**Kali Mirch**) – roasted and ground into a fine powder
- Juice of 1 Lemon (**Nimbu Ras**)
- Kosher Salt (**Namak**) to taste

#### -OPTIONAL-

- ½ Cup Roasted Cashews (**Kaju**) – halved
- ½ Cup Golden Raisins (**Kishmish**)

#### -OPTIONAL GARNISH-

- ¼ Cup Fresh Coriander Leaves (**Dhania Patta**) - chopped

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## **Preparation:**

- 1) Place garlic, ginger, and lemon juice in food processor or blender and purée into a smooth paste - Transfer to a medium nonreactive bowl and add prepped chicken - Toss to combine (making sure all of the chicken is well coated) - Set aside
- 2) Place a small, dry skillet over medium-low heat add coriander seeds, fenugreek seeds, cumin seeds, and peppercorns - Roast until fragrant (apx 2 minutes) - Allow to cool and transfer to a clean coffee grinder, spice mill, or mortar and pestle and grind into a fine powder - Set aside
- 3) In a small bowl, whisk together yogurt and heavy cream – Set aside
- 4) Heat ghee in a large, heavy bottomed pan, wok, or kadahi over medium-high heat - Once ghee is hot, add the chicken (along with all of the 'marinade') and fry until browned on all sides - Using a slotted spoon, remove chicken from pan and set aside
- 5) Add lightly crushed cardamom pods to pan and sauté for 1-2 minutes
- 6) Add onion and continue to sauté for an additional 5 minutes or until soft and slightly colored
- 7) Add tomato paste and continue to sauté for an additional 2-3 minutes or until raw smell is gone
- 8) Add the roasted and ground spices, garam masala, Kashmiri chile powder/paprika, turmeric, and salt to taste – Sauté for an additional 5 minutes (stirring frequently)
- 9) Reduce heat to medium-low
- 10) Slowly stir in yogurt/cream mixture a little at a time until fully incorporated -Add cashew paste and stir to thoroughly combine
- 11) Add chicken back to pan (add raisins and/or cashews if using) - Mix to thoroughly combine and bring to a simmer
- 12) Cover and allow to simmer for 20 minutes or until chicken is cooked through and gravy has thickened to desired consistency (stir frequently - DO NOT allow to scorch)
- 13) Transfer to serving dish and garnish if desired
- 14) Serve hot along with basmati rice, naan, or chapatti

*\* Can use either White or Dark meat*