

Chicken Korma Curry

INGREDIENTS

390g (1 1/2 cups) Greek-style natural yoghurt
140g (1/2 cup) Korma Curry Paste
8 (about 2.2kg) large chicken thigh fillets, trimmed of fat
1 Tbsp vegetable oil
2 brown onions, halved, thinly sliced
100g baby spinach leaves
1/2 cup fresh coriander leaves
Steamed rice, to serve
Pappadams, to serve

METHOD

Combine the yoghurt and curry paste in a large glass or ceramic bowl. Add the chicken and turn to coat. Cover with plastic wrap. Place in the fridge for 30 minutes to marinate.

Heat the oil in a large frying pan over medium-high heat. Add the onion and cook, stirring, for 5 minutes or until golden.

Place the chicken mixture, onion and spinach in the slow cooker. Cook, covered, on low for 6 hours or until the chicken is tender.

Place the chicken curry in a large serving bowl. Top with coriander leaves. Serve with steamed rice and pappadams.

