

KINGDOM *Catering*

Honoring God By Gracing Your Table

8150 Oliver Road
Erie Pa. 16509
814-868-4876 x 280

Chicken Korma

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| 1 lg | Red Onion, ½ diced and ½ sliced |
| 1 1 inch | Ginger, peeled and thinly sliced |
| 2 ea | Fresh Garlic Cloves, smashed |
| ½ tsp | Coriander, ground |
| 1 tsp | Cumin, ground |
| As needed | Kosher Salt |
| ¼ cup | Vegetable Oil |
| ¾ lb | Chicken, ground |
| ¼ cup | Plain low-Fat Yogurt |
| ¼ cup | Peas, frozen, thawed |
| ¼ cup | Cilantro, chopped, plus some for garnish |
| 4 ea | Pitas, pocketless |

Puree the chopped onion with the ginger, garlic, coriander, and cumin. Add to the puree ½ teaspoon of salt and ½ cup water. Heat oil in a medium skillet over medium-high heat. Add the sliced onion and cook until golden brown, 4-5 minutes. Add the puree and cook, stirring, until slightly dry. Now add the chicken and cook, breaking up the meat and chicken is cooked through.



*Reaching the Physical Need
to Fill the Spiritual Nee*