



Chicken Qorma

INGREDIENTS

1 Chicken, cut into pieces	2 Cinnamon sticks	3 tbsp. Ginger-garlic paste
3 Onions, cut into slices	8 Cardamom pods	2 tbsp. Red chili powder
2 Tomatos	8 Cloves	2 tbsp. Coriander
500 g Yogurt, well stirred	10 Almonds	2 tsp. Turmeric
200 ml Coconut milk	10 Cashew nuts	1/2 Cup cumin
200 ml Oil	1/2 Cup mint leaves	Salt
3 Green chillies	1/2 Cup coriander leaves	
	2 tbsp. Poppy seeds	

PREPARATION

1. Put poppy seeds, almonds, cashews and cumin in a mill or mortar and grind into a paste.
2. Heat the oil in a large pot and add the whole spices (cinnamon, cardamom, cloves) and onions and fry until golden.
3. Add the ginger garlic paste, fresh coriander, mint leaves and green chillies and fry.
4. Now add the ground spices (red chili powder, coriander and turmeric) and fry, then add the chicken pieces.
5. Let the chicken cook until the oil collects on the surface, then add the yogurt, tomatoes and nut paste, coconut milk and a cup of water.
6. Cover the pot and continue cooking. If the chicken is not yet tender, add more water.
7. Finally, remove the lid and simmer for a few more minutes to thicken the sauce a little.
8. Serve with Pakistani bread ("Paratha").