

**RECIPE OF THE WEEK – Chicken Coconut Korma**

**Serves – 4-6**

**INGREDIENTS**

* 1/2C cashews
* 1/2C shredded coconut, unsweetened
* 1 x 400g can of full fat coconut milk
* 2 T coconut oil
* 6 large boneless chicken thighs or 4 chicken breasts
* 1 brown onion, chopped
* 1.5t cumin
* 0.5t turmeric
* 1.5t garam masala
* 0.5t ground ginger
* 1t minced garlic
* 1C chicken stock
* 1/3C raisins

**METHOD**

1. Place cashews and coconut in bowl cover with 1 inch of water.
2. Let soak overnight or for at least 4 hours.
3. Drain and place in high speed blender. Puree until smooth.
4. Add coconut milk and puree until combined. Set aside.
5. Preheat oven to 160C
6. In large oven proof fry pan/pot with high sides, heat oil on high.
7. Cook chicken on both sides until brown. Set aside.
8. Reduce heat to medium/high and add onion, cumin, turmeric, garam masala and ginger.
9. Saute for 2-3mins
10. Add garlic and saute for another 30secs
11. Add chicken back to the pan with raisins
12. Pour chicken stock into pan and bring to simmer. Cover.
13. Place pan in preheated oven cook for 45mins.
14. Add cashew/coconut sauce and cook for another 45mins.
15. Serve chicken shredded on rice or with vegetables (See below hint), topped with a few cashews and raisins.

**HINTS**

* Add your favourite vegetables into the pan before you place it in the oven – sweet potato, carrot, broccoli or serve with rice.