

Directions

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1.

Cut the chicken breasts into small cubes. Puree the ginger, garlic, lemon juice, and 2 tablespoons of olive oil in a food processor, adding a little water if necessary.

2.

Pour over the chicken, stir, and refrigerate to marinate while you prep the rest of the recipe.

3.

For the Korma sauce, Puree cashew pieces, chicken broth, oil, honey, garam masala, cinnamon, turmeric, pepper flakes, black peppercorns, fenugreek seeds and cumin until smooth. Set mixture aside.

4.

Heat [Eva Cooking Oil](#) over medium heat

5.

Add the onions and sauté for 5 minutes. Add the chicken and the tomato paste. Sauté until fragrant and browned.

6.

Add the korma sauce base, yogurt, half and half, paneer, raisins, cashews, and salt.

7.

Serve hot, garnish with mint and coriander