

Chicken Korma & Vegetables

Serves 4

- *2 tablespoons vegetable oil*
- *1 lb chicken, cubed*
- *¼ lb green beans, cut into 1-inch lengths*
- *2 carrots, cut into ½-inch cubes*
- *2 tsp Himalaya Gourmet Korma 2 cup coconut milk or yogurt*
- *2 tablespoons chopped green coriander.*

Method:

1. In a medium pan, heat vegetable oil over medium heat. Add chicken and lightly sauté on all sides.
2. When chicken is lightly browned, add the cut beans and carrots. Follow with the Korma masala. Cover and cook over low heat until chicken is fully cooked and vegetables are tender. Add coconut milk or yogurt & water if sauce becomes too thick.
3. Garnish with cilantro and serve warm over steamed rice or with flatbreads.