



Chicken Korma

Ingredients

- 3 tbsp MAGGI® Indian Cooking Paste
- 1.5 cups Low fat yoghurt
- 700 g Chicken drumsticks
- 2 tbsp Vegetable oil
- 2 Mediums Onions, finely chopped
- 1 cup Water
- 1 tbsp Coriander leaves, chopped
- 1 cup Jasmin Rice
- 2 Mediums Tomato, diced
- 2 Mediums Diced Cucumber
- 0.33 Head Lettuce, finely chopped
- 1 Medium fresh lemon juice

Instruction

1. Combine yoghurt and Maggi® Indian Cooking Paste in a bowl. Add chicken drumsticks, set aside to marinate for 1 hr.
2. Heat oil in a large saucepan, add onion and cook until golden brown, add the marinated chicken to the pan and fry for 10 mins.
3. Add water, cover and simmer for 20–25 mins. Add coriander leaves and cook for another 10 mins stirring gently from time to time until chicken is cooked.
4. Serve with boiled rice.

Nutrition

Carbohydrates	47.65 g
Energy	550.21 kcal
Fats	20.63 g
Protein	50.37 g

45 Minutes

5 Servings