



20-Min: Chicken & Cashew Korma

with Spiced Cilantro Yogurt & Toasted Pita



ca. 20min



2 Servings

We've been dreaming of korma, a vibrant, rich Indian curry. We found a way to make a complex bowl of korma curry—in a hurry! Here sliced chicken breasts come together with cashews, onions, and sweet peas in a garam masala and ginger-spiced sauce. Our trick to creating extra creaminess is stirring in almond butter and yogurt. Buttery pita and spiced cilantro yogurt alongside make this a takeout-style dinner in a flash.

What we send

- 1 medium yellow onion
- 1 oz fresh ginger
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 Mediterranean pitas ^{2,3,4}
- 4 oz Greek yogurt ¹
- 2 (¼ oz) garam masala
- 1 oz salted cashews ⁵
- 5 oz peas
- 1.15 oz almond butter ⁵

What you need

- kosher salt & ground pepper
- butter ¹
- white wine vinegar (or apple cider vinegar)
- sugar
- olive oil

Tools

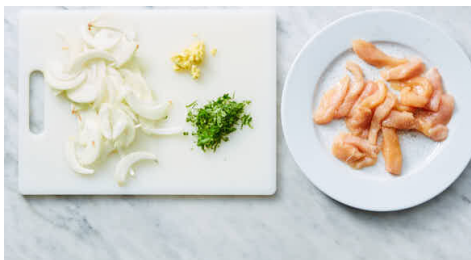
- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

Milk (1), Sesame (2), Soy (3), Wheat (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 45g, Carbs 70g, Protein 50g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

Halve and thinly slice **all of the onion**. Peel and finely grate **half of the ginger** (save rest for own use). Finely chop **cilantro leaves and stems**. Pat **chicken** dry, then season all over with **salt** and **pepper**.



4. Start korma

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add **onions** and cook, stirring occasionally, until onions are softened and lightly browned, about 5 minutes. Add **chicken** and cook, stirring occasionally, until lightly browned, about 3 minutes. Add **4 teaspoons garam masala** and **remaining grated ginger**; cook, stirring, until fragrant, about 1 minute.



2. Butter pita

Melt **1 tablespoon butter** in a medium skillet over medium heat. Brush both sides each **pita** with melted butter; place on a rimmed baking sheet. Set aside until step 6. Reserve skillet for step 4.



5. Simmer korma

To skillet with **chicken and onions**, stir in **peas** and **½ cup water**. Bring to a boil. Reduce heat to medium and cook until chicken is cooked through and liquid is reduced by half, 3-5 minutes. Stir in **cashews, almond butter**, and **remaining yogurt**. Season to taste with **salt** and **pepper**.



3. Make cilantro yogurt

In a small bowl, stir to combine **cilantro**, **2 tablespoons yogurt**, **1 teaspoon water**, **½ teaspoon vinegar**, and **¼ teaspoon each of garam masala, grated ginger, and sugar**. Season spiced cilantro yogurt to taste with **salt** and **pepper**.



6. Warm pitas & serve

Bake **pitas** on center oven rack until warm and lightly browned, about 5 minutes (watch closely as ovens vary).

Spoon **chicken korma** into bowls and top with **spiced cilantro yogurt**. Serve with **warm buttered pita** alongside. Enjoy!