



Fast! 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 chicken strips 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 peanut butter and yogurt. Buttery pita and spiced cilantro yogurt alongside make this a takeout-style dinner in a flash.

What we send

- 1 yellow onion
- 1 oz fresh ginger
- ½ oz fresh cilantro
- ½ lb pkg chicken breast strips
- 2 Mediterranean pitas ^{1,6,11}
- 4 oz Greek yogurt ⁷
- 2 (¼ oz) garam masala
- 1 oz salted cashews ¹⁵
- 5 oz peas
- 1.15 oz peanut butter ⁵

What you need

- kosher salt & ground pepper
- butter ⁷
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- olive oil

Tools

- microplane or grater
- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Peanuts (5), Soy (6), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 43g, Carbs 72g, Protein 51g



1. Prep ingredients

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

Halve and thinly slice **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 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

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**, **peanut 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 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).

Serve **chicken korma** with **cilantro yogurt** over top and with **buttered pita** alongside. Enjoy!