

Bethany's Chicken Korma. My dear friend Bethany taught me how to make this dish, and it is really amazing. It is packed with flavor, but not overpowering. You will love it!!

Rice

In a saucepan combine the water and rice (4 cups of water if you have 4 serving kit, 2 cups of water if you have a 2 serving kit). Bring to a boil, cover, and reduce heat to a simmer. Simmer for 20 minutes, until water is absorbed.

While rice is cooking, start your chicken Korma.

Chicken Korma

Dice onion (save $\frac{1}{4}$ of your onion for your other meal).

Peel potatoes and cut into small chunks.

Mince garlic

Sprinkle the chicken thighs with salt and pepper

Heat a Dutch oven or pot over medium heat and add 2 tablespoons of olive oil.

Brown the chicken thighs for 3 minutes on both sides.

Set them aside.

Add diced onions to the pan you browned the chicken in and saute for 10 minutes.

Add the little cardamom pods. Do not break them, and do not eat them.

Add the minced garlic and diced potatoe.

Saute together for 10 minutes.

Add the chicken thighs to the pan and the spice mix.

Add 2 cups of water and the bay leafs (do not eat the bay leafs).

Simmer on low heat for at least 20 minutes. You can simmer for as long as 60 minutes on low. Right before you are going to serve the chicken Korma, add 2 tablespoons of butter.

Taste the Chicken Korma. It might need some more salt. Add a little if it does.

Plate: Put a cup of rice on your plate and add the chicken Korma over it. Enjoy!!