

Cashew Chicken Curry Recipe

Ingredients:

1 lb. chicken breast
1 cup cashew nuts
1/2 cup Yogurt
1 cup sour cream
1 cup coconut milk
1 cup corn oil (can also use canola or vegetable oil)
1 cup sliced mushrooms
1 table spoon fresh ginger pieces
3 cloves of garlic
1/2 cup fresh coriander leaves
1/2 cup mint leaves
2 table spoons lemon juice
1 tea spoon salt
1 medium size onion
1 table spoon hot mustard (If you do not have hot mustard use regular yellow mustard)
1 tea spoon ground cumin
1 tea spoon ground coriander seeds
1 tea spoon garam masala (mix of equal portion of ground black pepper, cloves and cinnamon)
1/4 tea spoon saffron in cup of hot water

Method:

Cut bite size pieces of chicken breast and marinate them in 2 table spoons of lemon juice and half a tea spoon of salt. Marinate for minimum 1 hour.

Take cashew nuts and grind them into powder form.

Then take coriander leaves with ginger, garlic, coconut milk and half a tea spoon of salt and mix it in the grinder to form a liquid paste.

Start cooking by heating up the oil on high heat in a pot. Once the oil is hot put chopped onion in it and keep stirring till it becomes brown and you get the burning smell of onion. At this point put all chicken pieces and stir for about a minute. Now add sliced mushrooms in the pot and keep stirring for about another minute. At this time put yogurt and after stirring it in

reduce the temperature of the pot to medium heat. Add ground cumin, ground coriander, garam masala and take about one minute and mix together. Now add the liquid mix and sour cream. Mix together then allow some time for the curry to start bubbling. At this point mix in the crushed cashews. Cover the pot with a lid and let it cook for about 5 minutes. Open the lid and stir the mix half way into 5 minutes and make sure the cashew is not sticking to the bottom of the pot. If it sticks it can start burning and can spoil the curry.

Take the lid off and add saffron with hot water in the pot followed by hot mustard. Stir well and reduce the heat to low. Put the lid back on and let it cook for about 10 more minutes.

Open the lid and stir the curry. Now the curry is ready to eat. Take it out in a glass bowl and add fresh mint in it as garnish. You can eat it with plain white rice, bread or naan. It is your choice.

This curry really turned out delicious, had a good colour, very soft chicken and full of flavor.

Enjoy.