

CHICKEN KORMA WITH APRICOTS AND ALMONDS

(slightly adapted from Thyme for Cooking)

3 chicken breasts, boneless, skinless, cut into slices 3 pieces
1/2 cup ground almonds
1 shallot, chopped
1 piece of ginger, about 1/2 inch long, finely minced
1 tbs olive oil
2 bay leaves
5 cardamom pods
4 whole cloves
1 inch of a cinnamon stick
1 tsp ground cumin
1 tsp ground coriander
2 tsp tomato paste
1/2 cup Greek yogurt
3oz (90gr) dried apricots, cut in half
1/2 cup chicken stock

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add bay leaves, cloves, cardamom, cinnamon and stir-fry 10 seconds. Add shallot and fry until tender and starting to brown. Reduce heat to medium, add ginger, cumin, coriander and stir-fry 2 minutes longer. Add tomato paste and stir well to combine.

Add chicken pieces, ground almonds, chicken stock and heat to simmering. Reduce heat to low, cover and simmer for 15 minutes. Add yogurt to chicken and stir well to combine. Add apricots, cover and simmer for 10 minutes longer.

Serve over white rice.