

## SOUS-VIDE CHICKEN KORMA

*(inspired by Anova Culinary)*

2 tablespoons canola oil  
1 shallot, cut into small dice  
2 tablespoons tomato paste  
1 tablespoon kosher salt  
1 tablespoon minced fresh ginger  
1 tablespoon garam masala  
1 tablespoon Madras curry powder  
1 teaspoon ground cinnamon  
1 teaspoon ground turmeric  
½ teaspoon ground cumin  
1 teaspoon freshly ground black pepper  
1/3 cup heavy cream  
1/3 cup Greek yogurt  
1/3 cup cashews  
2 tablespoons lemon juice  
1 tablespoon honey  
1 1/2 pounds boneless skinless chicken breasts, cut into 1/2-inch pieces  
Fresh cilantro, for serving

Set the sous-vide to 150°F (65°C).

Heat the oil in a large non-stick skillet over medium heat. When the oil is shimmering, add the shallot and cook, stirring frequently, until softened and lightly browned, about 5 minutes. Add the tomato paste, salt, ginger, garam masala, curry powder, cinnamon, turmeric and pepper. Continue to cook, stirring constantly, until aromatic, about 2 minutes. Remove from the heat and let cool for 5 minutes.

Transfer the mixture to a food processor or blender. Add the cream, yogurt, cashews, lemon juice, and honey. Process until smooth, about 1 minute. Combine the pureed sauce with the chicken in a large zipper lock bag. Seal the bag using the water immersion technique and place in the water bath. Set the timer for 2 hours to 3 hours.

When the timer goes off, remove the bag from the water bath. Transfer the entire contents of the bag to a serving bowl and garnish with cilantro.