**Chicken Korma**

¼ cup cashews 2 tsp. curry powder

½ cup canned coconut milk 2 tsp. turmeric

½ cup heavy cream 2 tsp. paprika

3 tbsp. oil 2 tsp. salt

1 ½ cups onion, minced 2 tsp. sugar

1 tsp. fresh ginger, minced 1/8 tsp. cardamom

2 cloves garlic, minced 4 oz. tomato paste

1 chicken breast ½ cup water

2/3 cup plain yogurt ¼ cup cilantro, chopped

Put cashews, coconut milk, and cream in a food processor or blender and blend until very smooth. Set aside.

Heat oil in large sauté pan on medium heat. Add onions and ginger and sauté 3 minutes. Add garlic and sauté 2 minutes.

Cut chicken into bite sized cubes. Add chicken, spices, and salt to skillet. Saute for 3-4 minutes, searing chicken on all sides. Add a little water if the spices stick.

Stir in tomato paste and water. Bring to a boil on medium-high heat. Cover and reduce heat to medium-low. Simmer 10 minutes.

Turn off heat and all to sit 2-3 minutes. Stir in yogurt and cashew/coconut milk/cream mixture.

Turn heat to medium and cook 15-20 minutes uncovered until sauce thickens.

Sprinkle with cilantro and serve with rice and/or naan.