

# nazish's qorma with rice



## Ingredients

- 1kg of Chicken thighs, skin off.
- One and ½ cups plain Greek yoghurt
- Small piece (3cms) fresh ginger
- 1 large garlic clove
- 1/2 tea spoon Red pepper or chilli flakes
- 1/2 tea spoon cumin powder
- 1/2 tea spoon coriander powder
- 1 table spoon cumin seeds
- 150mls vegetable oil
- 2 onions
- 6 cardamoms whole
- 6 cloves
- 1 cinnamon stick
- 2 cups uncooked rice
- 3 green chillies (optional)
- Salt to taste

## Method

1. Peel and finely grate ginger and crush garlic. In a large bowl, mix yogurt, the ginger, garlic, red pepper and the cumin and coriander powders together. Add the chicken, mix until all chicken is coated, cover and set aside for 15 minutes.

2. Peel and slice the onions. In a large pan heat oil and fry onions over a medium heat until golden brown, add cumin seeds. Remove ½ of the onions from the pan and set aside.

3. Whilst still on the heat, add to the pan the cardamom, cloves and cinnamon stick. Add the marinated chicken and all of the yogurt mixture (if sauce is too dry, add a small amount of water). Cover and cook until the chicken is cooked through, around 25 minutes).

4. While chicken is cooking, cook rice as per packet instructions.

5. Slice the green chillies and add these to the pan. Return the rest of the onions to the pan too and stir through. Cook for a further 3 minutes, or until the oil is fully separated.

**Traditionally served with Naan,  
Turkish or Afghani Bread.**

**Not traditional, but rice is a  
great way to stretch your  
budget and the meal further.**

Recipe shared by Nazish  
from Seddon

